County of Santa Clara
Department of Environmental Health
Consumer Protection Division
1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
Phone (408) 918-3400 www.ehinfo.org

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0253544 - RAJJOT SWEET & SNACK	1234 WOLFE RD, SUNNYVALE, CA 94086	11/16/2026
Program	**Owner Name**	**Inspection Time**
PR0369162 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	GILL, TEK	11:00 - 15:00
Inspected By	**Inspection Type**	**Consent By** / **FSC**
SUZANNE LEW	ROUTINE INSPECTION	INDRA / Not Available

Placard Color & Score
RED
30

	RISK FACTORS AND INTERVENTIONS	IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use					X		
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X				
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated							
K14	Food contact surfaces clean, sanitized					X		
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available		X		X			
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X					

	GOOD RETAIL PRACTICES	OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination	X	
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built,maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed food handler touching her face with her hands while mixing dough and not wash her hands after.

Follow-up By 11/23/2026

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required after touching contaminated surfaces.

[COS] Specialist intervened and asked food handler to wash hands before returning to food prep. No food contamination found during inspection in relation to this violation.

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed the only hand sink near customer serving line was obstructed during beginning of inspection. Additionally, the paper towel dispenser is broken but operable.

Follow-up By 11/23/2026

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.
[COS] PIC removed obstruction during inspection.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:
Observed the following hot holding violations:

Follow-up By 11/23/2026

*****MAJOR*****

1. Curry near the cook line not on the stove measured at 109F. Per PIC, this item was just cooked about thirty minutes ago and was waiting to be placed into customer service line.

2. Samosas inside deep fryer basket measuring at 60F. PIC said these were cooked about 2 hours prior and wait inside basket to be refried and served to customers.

3. Chicken curry measured at 110F at the customer service line (hot holding). Per PIC, this item was cooked more than 2 hours ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[COS/SA]
1. PIC reheated curry to 165F to place back into hot holding unit for customer service.
2. Samosas were placed under time-control and to be discarded at the end of 4 hours.
3. Chicken curry was placed under time-control and to be discarded at the end of 4 hours.

Observed the following cold holding violations:

*****MAJOR*****
1. Observed a tomato based chili sauce measuring at 64F stored beneath the prep tables on the lower shelving. Per PIC, this item was cooked/cooled yesterday and is stored in ambient temperature.

*****MINOR*****

2. Observed multiple deserts inside the cold holding display fridge at 45-47F. Per PIC, these items were stored overnight, but the door was open for service within the last hour.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS/SA]
1. Cooked chili was VC&D by PIC. See report.
2. PIC kept doors to cold holding display closed during inspection and specialist measured temperature of deserts at 43-44F.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Observed lack of warm water available at handsink near cookline. Per PIC, they shut the hot water off.

Follow-up By 11/23/2026

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.
[COS] PIC turned on warm water during beginning of inspection.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas:
Observed ~20-30 fresh rodent droppings beside the water heater near the corner beside the walk-in cooler
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: S. Lew
4. Notification: The person in charge during inspection, Indra, has been informed that the facility must close immediately.

Follow-up By 11/23/2026

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: **3rd REPEAT VIOLATION*

Follow-up By 11/30/2026

Observed food training classroom for food safety manager certificate was completed, but lack of certificate present during inspection. PIC mentioned that she was unable to pass the exam initially and needs to register for re-testing.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed onion/gravy mixture measuring at 6F in a large deep dish container. PIC states this was cooked about 1.5 hours ago and is cooling.

[CA] Cool foods using approved containers which facilitate heat transfer, such as metal and properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed windex chemical storage adjacent to plastic forks and food storage, food storage containers, and freezer storage.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed food stored directly on the ground inside walk-in coolers and throughout the food facility.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Observed forks and spoons stored with the handles at the bottom of basket.

[CA] Single-use utensils that are intended for food or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: **REPEAT VIOLATION*
Observed labels on dry snack items at the front grab and go station, labels are missing label information.
[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed grime, food debris, dust and an accumulation of oil throughout the entire facility.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack of test strips available during inspection.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed cold holding equipment (two door refrigeration units x2) that were being used for dry storage. Per PIC, they no longer needed these units for cold storage and needed additional dry storage.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. If you are no longer needing additional refrigeration units, remove non-working equipment.

Observed cardboard shelving, newspaper, and foil being used to line shelving near cook line, flooring near cook line and shelving inside refrigeration units.

[CA] Discontinue the use of cardboard boxes, newspaper, and foil to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed missing ventilation filters inside the cooking hood and build-up of grime/dust.

[CA] Ventilation hood filters shall be maintained clean and good repair.

Walk-in cooler lighting bulb appeared to not be shatter proof and lighting inside was inadequate.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Observed the lack of thermometers inside cold holding and hot holding units.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wiping cloths stored on top of non-food contact surfaces that are soiled.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed both hand sinks have a slow leak near the faucet and unable to fully turn off water after washing hands.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed excess storage in the back of facility that was personal items such as coats, jackets, and other personal items such as tylenol.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Observed multiple holes throughout the facility ceiling and walls.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Cooked tomato/chilli sauce	Lower shelving of prep table	64.00 Fahrenheit	VC&D
Milk	Single door display fridge	39.00 Fahrenheit	
Cooked lentils	Two door prep fridge across from cook line	38.00 Fahrenheit	
Cooked chicken	Reach-in walk in cooler	37.00 Fahrenheit	
Onion/garlic gravy	Prep counter	68.00 Fahrenheit	cooling
Marinated chicken	Walk-in cooler	40.00 Fahrenheit	
Chicken curry	Customer service line (hot holding)	110.00 Fahrenheit	Made 2 hours prior, moved to TPHC.
Cooked lentils	Reach-in walk-in cooler	40.00 Fahrenheit	
Hot water	Food prep sink (x2)	120.00 Fahrenheit	
Cooked potatoes	Customer service line (hot holding)	168.00 Fahrenheit	
Mango lassi	Single door display fridge	40.00 Fahrenheit	
Butter chicken	Customer service line (hot holding)	140.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Samosas	Deep fryer basket	60.00 Fahrenheit	Cooked around 2 hours ago, moved to TPHC
Tomato based chili	Undercounter storage shelving near-walk in coolers	64.00 Fahrenheit	VC&D (stored overnight)
Warm water	handsinks x3	100.00 Fahrenheit	Initially, hot water was not available at the start of inspection.
Cooked rice	Walk-in cooler	38.00 Fahrenheit	
Cooked lentils	Stove line	180.00 Fahrenheit	
Curry	Adjacent to stove line	109.00 Fahrenheit	~ cooked 30 minutes ago and reheated prior to placing into hot holding. Final cook temp of 170F.
Cooked chicken	Customer service line (hot holding)	139.00 Fahrenheit	
Rasmalai	Cold holding display fridge	45.00 Fahrenheit	45-47F. PIC closed serving doors and temperature continued to drop.
Desert	Holiday freezer reach-in	3.00 Fahrenheit	
Yogurt	Three door undercounter cooler	39.00 Fahrenheit	
Yogurt	Two door prep fridge	39.00 Fahrenheit	

Overall Comments:

CLOSURE ORDER:
Facility is ordered closed due to evidence of a vermin (rodents) infestation.

RESTRICTIONS:
1. Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.
2 .Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.
3. The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.
4. A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

FOLLOW-UP INSPECTION:
*****Subsequent follow-up inspection shall be billed at $290/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and $664 for a minimum two hours, during non-business hours, and upon inspector availability.*****
***** A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective *****

CONTACT:
- Please contact Madeline Meza at madeline.meza@deh.sccgov.org, or DEH mail line at 408-918-3400 or via email at

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DEHWEB@deh.sccgov.org to schedule a follow up inspection.

ADDITIONAL OBSERVATION & ADDITIONAL NOTES:

- During the routine inspection, specialist observed there is no established janitorial mop sink on facility premises. If related violations are identified, or ownership changes, installation of a janitorial sink may be required, subject to further evaluation by the Plan Check Department.

- Operator was informed that repeated violations may result in an office hearing. The operator was also instructed to email proof of enrollment in the Food Safety Certification (FSC) exam to the specialist within two weeks from today's inspection (Due: 11/30/2026).

*****Joint inspection w/Madeline Meza and written report by Madeline Meza.*****

CLOSURE / PERMIT SUSPENSION NOTICE

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/30/2026**.Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Indra
Manager

Signed On: November 16, 2026