

# 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

<b>Facility</b> FA0214354 - CHAAT HOUSE		<b>Site Address</b> 889 E EL CAMINO REAL, SUNNYVALE, CA 94086		<b>Inspection Date</b> 01/12/2024		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>67</b> </div>		
<b>Program</b> PR0303827 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MANN, KAMALJIT SINGH		<b>Inspection Time</b> 12:20 - 14:20			
<b>Inspected By</b> SUKHREET KAUR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> RANJIT SINGH				<b>FSC</b> Ranjit Singh 5/20/2028

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X				N
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	X						
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						X	
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				
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		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

**Inspector Observations: \*Major**

**Lack of paper towel of at two compartment sink in the kitchen area.**

**[CA] Provide single use paper towels in dispensers at all times.**

**Lack of wall mounted soap dispenser at front hand wash sink.**

**[CA] Provide soap in wall mounted dispenser at all times.**

Follow-up By  
01/16/2024

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

**Inspector Observations: Measured kheer (rice pudding) and yogurt at 51F at front prep unit. Observed ice under the container.**

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

**[COS] PIC added ice and water to the bottom container to maintain temperature at 41F or below.**

Follow-up By  
01/16/2024

### Minor Violations

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

**Inspector Observations: Lack of food handler cards for employees in the facility.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations: Measured curry in deep plastic container at 51F. Per PIC, it was prepared today.**

**[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.**

**Cool foods using approved containers which facilitate heat transfer, such as metal.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Measured hot water at 100F at two compartment sink.**

**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

**[COS] Hot water measured at 124F during the end of the inspection.**

Follow-up By  
01/16/2024

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

**Inspector Observations: Observed open flour bags.**

**[CA] Store open bulk foods in approved NSF containers with tight fitting lids.**

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

**Inspector Observations: Accumulation of dust and dirt on walk in cooler fan guards and ceiling.**

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

**Accumulation of food debris on bottom shelves of food preparation tables.**

**[CA] Clean and maintain the surfaces in food condition.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed milk gallon reused to store water with spices.**

**[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.**

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Accumulation of grease and stains of walls and ceiling around the hood in the kitchen.**

**[CA] Thoroughly clean the area and ensure ventilation hood is working properly.**

**Accumulation of dust and food debris on floors around the kitchen area.**

**[CA] Clean and maintain the floors in good condition.**

## Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

## Measured Observations

Item	Location	Measurement	Comments
Hot water	Two compartment sink	100.00 Fahrenheit	
Boiled potatoes	Front prep unit	40.00 Fahrenheit	
Kheer (rice pudding)	Front prep unit	51.00 Fahrenheit	
Paneer curry	Walk in cooler	40.00 Fahrenheit	
Chickpeas curry	Walk in cooler	40.00 Fahrenheit	
Mango lassi	Beverage unit	41.00 Fahrenheit	
Cooked vegetables	Single door refrigerator	40.00 Fahrenheit	
Rice	Warmer	140.00 Fahrenheit	
Curry	Walk in cooler	51.00 Fahrenheit	Cooling in deep plastic container
Chlorine	Dish machine	50.00 PPM	
Curries, cooked vegetables	Front prep unit	145.00 Fahrenheit	
Yogurt	Front prep unit	51.00 Fahrenheit	

## Overall Comments:

**Follow up inspection will be conducted on 1/16/2024.**

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 **1/26/2024**. 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.

## 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: Ranjit Singh

Signed On: January 12, 2024