

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 FA0213543 - SATKAR INDIAN CUISINE		Site Address 1253 W EL CAMINO REAL E, SUNNYVALE, CA 9408		Inspection Date 04/30/2024	
Program PR0303472 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KAUR, KIRANDEEP		Inspection Time 12:40 - 14:20
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION	Consent By KIRANDEEP	FSC Kirandeep Kaur 7/21/2024		

Placard Color & Score
GREEN
83

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				N
K06 Adequate handwash facilities supplied, accessible	X						N
K07 Proper hot and cold holding temperatures			X				N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X				S
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0213543 - SATKAR INDIAN CUISINE	Site Address 1253 W EL CAMINO REAL E, SUNNYVALE, CA 94087	Inspection Date 04/30/2024
Program PR0303472 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KAUR, KIRANDEEP	Inspection Time 12:40 - 14:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee rinse hands in mop sink, using no soap.
[CA] - Ensure hands are properly washed with soap at an approved sink.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: At top inserts across from cookline, measured cooked mixed vegetables at 47F, spinach dish 46F and onion gravy 45F.
[CA] - Maintain at 41F or below. Ensure refrigeration unit is maintaining 41F or below.

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

Inspector Observations: Found large pot of spinach cooling at room temperature, measured at 110F.
[CA] - Use approved cooling methods once foods reach 135F, such as ice baths, moving to smaller containers into walk in cooler or ice paddles
[COS] - Moved to ice bath to rapidly cool

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

Inspector Observations: Found food container with what appears to be sugar in dry storage room without a label
[CA] - Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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: Reach in refrigerator (across from cookline) measured at 55F below.
[CA] - Repair or adjust to be 41F or below.

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 latex gloves in facility
[CA] - Latex gloves are not approved in facility, recommend nitrile or vinyl.

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

Inspector Observations: Several light fixtures in kitchen are inoperable.
[CA] - Replace inoperable lights.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0213543 - SATKAR INDIAN CUISINE	Site Address 1253 W EL CAMINO REAL E, SUNNYVALE, CA 94087	Inspection Date 04/30/2024
Program PR0303472 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KAUR, KIRANDEEP	Inspection Time 12:40 - 14:20

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient air	freezer	10.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
cheese	walk in	37.00 Fahrenheit	
warm water	rstroom	100.00 Fahrenheit	
oinon gravy	cooling on shelf	140.00 Fahrenheit	
chlorine saniitizer	bucket	100.00 PPM	
curry	walk in	36.00 Fahrenheit	
hot water	2-comp	120.00 Fahrenheit	

Overall Comments:

****Also observed employee previously peeling potatoes take knife into restroom. When approached, he said he put it in his pocket. Ensure utensils and foods are left in kitchen and not taken to the restroom. Knife was sanitized prior to beginning food prep again.***

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 **5/14/2024**. 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: Kirandeep Kaur
owner

Signed On: April 30, 2024