

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 FA0213348 - CHARMINAR	Site Address 1105 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 08/12/2026
Program PR0302708 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHARMINAR SUNNYVALE IN	Inspection Time 10:00 - 11:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By SYED IMAAD

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/17/2026

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

Compliance of this violation has been verified on: 08/12/2026

Cited On: 07/17/2026

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

Compliance of this violation has been verified on: 08/12/2026

Cited On: 07/17/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 08/12/2026

Minor Violations

Cited On: 08/12/2026

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Some recently sanitized utensils were stacked together on the utensil storage shelf.
[CA] Air dry all clean utensils before staking them together.**

Follow-up By
08/12/2026

Cited On: 08/12/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Cited On: 08/12/2026

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

Inspector Observations: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

Follow-up By
08/12/2026

Cited On: 08/12/2026

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: The garbage dumpsters were all left open.

[CA] To prevent insect/rodent infestation, the garbage dumpsters must always be kept covered.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical dishwasher	100.00 PPM	
Beef	Final cook	174.00 Fahrenheit	
Rice, TPHC	Preparation table	136.00 Fahrenheit	
Biryani chicken	Stove	165.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Cottage cheese	Preparation fridge	39.00 Fahrenheit	

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Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 07/17/2026. The restaurant was issued a conditional pass for lack of proper handwashing practice, for the lack of supplies on the handwash stations, and for storing potentially hazardous foods out of safe temperature zone.

During today's follow-up inspection, all hot-held potentially hazardous foods were kept on the stove, some are time-coded to indicate the time removed from the stove, and all cold-held potentially hazardous foods kept on the fridges below 41 oF, and employees observed practicing proper handwashing. Therefore, the facility is issued a green pass placard.

However, the above minor violations must be addressed immediately as well.

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 **8/26/2026**. 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.

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: Syed IMAAD
Owner
Signed On: August 12, 2026