

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 FA0282982 - VISHNUJI KI RASOI		Site Address 731 S WOLFE RD, SUNNYVALE, CA 94086		Inspection Date 12/14/2023	
Program PR0424457 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WEST INDIA COMPANY LLC		Inspection Time 13:05 - 15:50
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By AJINKYA DEO	FSC Not Available		

Placard Color & Score

YELLOW

48

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
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		X			
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	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	X	
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	X	
K32 Food properly labeled and honestly presented	X	
K33 Nonfood contact surfaces clean		
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored		
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		
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		X
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: One hand washing sink near the ware washing sink has no soap and paper towel. The other hand washing sink has no soap.

Follow-up By
12/20/2023

[CA] Provide soap and paper towel dispenser for all hand washing sinks.
[COS] Paper towel provided and soap bottles were provided.

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

Inspector Observations: Observed Rita and Green chutney with yogurt measured at 58F. Yogurt desert was at 58F.

Follow-up By
12/20/2023

[CA] PHF shall be measured at 41F and below.
[COS] All bath provided for all PHF.

Measured mango lassi and gulab jamun at 52F in front beverage refrigerator.
[CA] PHFs shall be kept at 41F or below.
[COS] PIC moved mango lassi and gulab jamun to walk in cooler for rapid cooling.

Minor Violations

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

Inspector Observations: *Repeat Violation
Lack of Food Handler Cards for employees.

[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.

Lack of Food manager certificate.
[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.

Email certificates to inspector at sukhreet.kaur@deh.sccgov.org by 1/31/24.

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: Cutting board stored in the back room and cutting board for the food prep table were stained and scratched. Not in use during inspection
[CA] Resurface or replace damaged and stained cutting boards.

Knives stored between prep table and wall. Not in use during inspection.
[CA] Discontinue storing knives between prep table and wall. Knives shall be stored at the cleanable surface.

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

Inspector Observations: Three compartment sink was at 112F.
[CA] Hot running water at 3-compartment sink shall be at 120F minimum. Adjust hot water heater setting.

Observed hot running water for the restroom was at 62F.
[CA] Hot running water at the hand washing sink shall be at 100F.

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

Inspector Observations: Back storage room has old rodent dropping under the shelves.
[CA] Clean and sanitize the floor thoroughly.

Follow-up By
12/20/2023

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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Inspector Observations: Observed food containers without lid in the back room area.

[CA] Provide lids for all the containers.

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

Inspector Observations: Cartons of cabbage in the back room area. Containers of egg plant and green chili on floor inside the walk in refrigeration.

[CA] Food shall be 6 inches of floor to prevent cross contamination.

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

Inspector Observations: No sneeze guard was observed at the buffet portion with Raita and Chutney. Main dishes at buffet line do have a sneeze guard, however, it is not able to prevent potential contamination from coming in contact with customers because it is built too high.

[CA] Replace or adjust the sneeze guards. Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

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

Inspector Observations: Containers of Gulab Jamin and Namak Para without proper labeling.

[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.

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: Test strips were not available for testing.

[CA] Provide test strips for accurate sanitizer reading.

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 mango lassi and gulab jamun (dessert) stored in pepsi refrigerator measured at 52F.

[CA] The refrigerator that is approved only for prepackaged food items shall not be used to store unpackaged potentially hazardous foods, per manufacturer specifications .

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: Facility reusing single use containers.

[CA] Discontinue using single use containers for storing food.

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

Inspector Observations: No exhaust fan was observed inside the restroom.

[CA] Provide approved exhaust ventilation inside the restrooms.

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

Inspector Observations: Food prep table has no thermometer for temperature reading.

[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

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

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Inspector Observations: Drain pipe from the three-compartment was leaking.
[CA] Repair plumbing fixture to prevent leakage.

Observed hand wash sink near warewash sink not installed properly. There is a gap between the sink and wall.
[CA] Install hand wash sink properly so it is tightly fitted to the wall.

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

Inspector Observations: Observed holes and gaps in back storage room area.
[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Observed floors and walls has a accumulation of debris all over the food prep and food storage area.
[CA] Walls and/or floors in food preparation area shall be kept clean.

Observed unapproved/ perforated ceiling panels in back storage area.
[CA] Ceilings of all rooms where non prepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Observed broken tiles with standing water near ware wash sink and dry storage area.
[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Per facility permit condition, food preparation sink shall be installed no later than 02/2022 and back storage room built without approval plans shall be submitted by 01/2022. Facility still lacks food preparation sink. No plans provided for sink or back storage
[CA] Submit plans and specifications to DEH Plan Check prior to installing food preparation sink and for back storage room. Contact DEH at 408-918-3400, dehplancheck@deh.sccgov.org or at www.ehinfo.org to obtain plan check requirements.
Facility shall submit plans to plan check for food preparation sink and back storage room within two weeks and food preparation sink shall be installed within two month or further enforcement actions may be taken.

Follow-up By
12/28/2023

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Yogurt	Walk in Refrigeration	41.00 Fahrenheit	
Gulab Jaman	Pepsi refrigeration	52.00 Fahrenheit	Moved to an approved refrigeration unit.
Curry Yellow	Self Service Buffet	134.00 Fahrenheit	
Brown Curry	Cold holding	39.00 Fahrenheit	
Veg Soup	Self Service Buffet	200.00 Fahrenheit	
Raita	Self Service Buffet	59.00 Fahrenheit	
Plain Rice	Self Service Buffet	190.00 Fahrenheit	
Sanitizer	Dishwasher	50.00 PPM	Chlorine.
Potato wings	Frezeer	-8.00 Fahrenheit	
Hot water	3-comp sink	112.00 Fahrenheit	
Hot water	Handwashing Kitchen 1	100.00 Fahrenheit	
Mango Lassi	Pepsi refrigeration	52.00 Fahrenheit	Moved to an approved refrigeration unit.
Cheese Balls	Self Service Buffet	160.00 Fahrenheit	
Mix Veggies	Self Service Buffet	200.00 Fahrenheit	
Basin Mix	Cooking	182.00 Fahrenheit	
Fried Rice	Self Service Buffet	180.00 Fahrenheit	
Hot water	Handwashing restroom	69.00 Fahrenheit	
Green Chutney	Self Service Buffet	52.00 Fahrenheit	
Chick Peas	Cold holding	40.00 Fahrenheit	

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Overall Comments:

Joint inspection with Sukhreet Kaur and Hina Wyne. Report written by Hina Wyne.

Follow up inspection will be conducted on 12/20/2023.

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 **12/28/2023**. 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: Ajinkya Deo
Chef

Signed On: December 14, 2023