

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 FA0254579 - MADRAS CAFE		Site Address 1177 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 05/17/2023
Program PR0371369 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name RAMASAMY, RAMAMOORTH	Inspection Time 09:00 - 10:15
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By RAMOMOORTHY RAMAMSAM	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 05/16/2023
 K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 05/17/2023

Cited On: 05/16/2023
 K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 05/17/2023. See details below.

Cited On: 05/16/2023
 K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 05/17/2023

Minor Violations

Cited On: 05/17/2023
 K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the walk-in refrigerator, measured coriander chutney, and tomato chutney cooling in covered containers between 105F and 120F. Per operator, coriander chutney and tomato chutney was prepared an hour prior. Per operator, containers were moved from facility next door operated by same owners. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; kept uncovered in shallow containers; separated into smaller portions; using ice paddles; and/or using rapid cooling technology. [SA] Operator removed coriander chutney and tomato chutney from covered containers and placed on shallow containers above ice baths to facilitate proper holding temperature.

Measured Observations

Item	Location	Measurement	Comments
coriander chutney and tomato chutney	walk-in refrigerator	120.00 Fahrenheit	Cooling between 105F and 120F.

Overall Comments:

Follow-up inspection for closure due to cockroach activity.

The following violations was corrected:

K08M - Improper use of TPHC
 - No improper use of TPHC occurred due to facility closure from previous inspection.

K23M - Cockroach activity

- During time of inspection, no live cockroach activity was observed.
- In the cookline, next to the 3 compartment sink, observed tape and plastic wrapped around piping and walls in the area. Discussed with operator to remove tape and plastic to prevent harborage of vermin.
- Continue to remove cardboard boxes in the facility to prevent further harborage.

The following violations was not corrected:

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K09 - Improper cooling methods

In the walk-in refrigerator, measured coriander chutney, and tomato chutney cooling in covered containers between 105F and 120F. See violation for further details.

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 **5/31/2023**. 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: RAMOMOORTHY RAMAMSAMY
OWNER

Signed On: May 18, 2023

Comment: OWNER TO REVIEW REPORT AND RETURN SIGNED COPY.