

**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> FA0213382 - JOHAL CHAAT AND CURRY		<b>Site Address</b> 1121 TASMAN DR, SUNNYVALE, CA 94086		<b>Inspection Date</b> 06/24/2025	
<b>Program</b> PR0304829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> KAUR, HARKIRAT & SINGH C		<b>Inspection Time</b> 09:35 - 11:15
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> HARKIRAT KAUR	<b>FSC</b> Harkirat Kaur 10/02/2029		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>94</b>
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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						
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						
K07	Proper hot and cold holding temperatures	X						
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		
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		
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		

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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

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)

**Inspector Observations: Some open pots and containers of food observed to be on the floor for prepping, filling and cooling. [CA] Keep pots and containers off of the floor for food prep. Recommend getting a cart or small shelf to elevate food prep off of floor.**

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: Handwash sink, prep sink, and 3-comp sink observed to not be sealed to wall. [CA] Secure and seal sinks to the back wall to prevent food build up behind sink.**

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

**Inspector Observations: 1 large burner observed to be half outside of ventilation hood at cookline. [CA] Ensure all cooking equipment is underneath ventilation hood.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
Cooked potatoes	Walk in cooler	36.00 Fahrenheit	
Cream	Prep cooler	42.00 Fahrenheit	Per employee was in use recently for cooking.
Cooked onions	Walk in cooler	36.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked paneer curry	Walk in cooler	36.00 Fahrenheit	
Yellow curry	Off of stove	183.00 Fahrenheit	Per employee all curries reheated or cooked right now is being stocked in truck. Curries were moved to truck within 20-30 minutes or taking off of stove
Warm water	Handwash sink	100.00 Fahrenheit	
Paneer	Prep cooler	41.00 Fahrenheit	
Chickpea curry	on counter top	150.00 Fahrenheit	Per employee all curries reheated or cooked right now is being stocked in truck. Curries were moved to truck within 20-30 minutes or taking off of stove
Milk	Walk in cooler	36.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Curried chicken	on counter top	147.00 Fahrenheit	Per employee all curries reheated or cooked right now is being stocked in truck. Curries were moved to truck within 20-30 minutes or taking off of stove

### Overall Comments:

**NOTE: Permit fee was paid on 6/23/2025. Ignore the red text at top of report**

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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 **7/8/2025**. 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



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**Received By:** Charanjit S  
Owner

**Signed On:** June 24, 2025