

# 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 FA0214197 - SANKRANTI	Site Address 727 S WOLFE RD, SUNNYVALE, CA 94086	Inspection Date 12/26/2024
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANKRANTI RESTAURANT G	Inspection Time 11:30 - 12:30
Inspected By SUHKREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By SRINI

Placard Color & Score

**YELLOW**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 12/24/2024

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

**This violation found not in compliance on 12/26/2024. See details below.**

Cited On: 12/24/2024

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

**This violation found not in compliance on 12/26/2024. See details below.**

Cited On: 12/24/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**This violation found not in compliance on 12/26/2024. See details below.**

#### Minor Violations

Cited On: 12/26/2024

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Lack of paper towels at hand wash sink in the kitchen.**

**[CA] Provide single use paper towels at all times.**

**[SA] PIC provided napkins.**

Cited On: 12/26/2024

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

**Inspector Observations: Measured chicken and shrimp at 42F-45F in small walk in cooler. PIC moved most of the PHFs in large walk in cooler. PIC mentioned chicken and shrimp were taken in and out of the cooler.**

**[CA] PHFs shall be maintained at 41F or below.**

Cited On: 12/26/2024

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: TPHC log sheet is not completed for 12/25 and 12/26.[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

**[COS] PIC entered time on log sheet.**

Cited On: 12/24/2024

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

**This violation found not in compliance on 12/26/2024. See details below.**

Cited On: 12/24/2024

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**This violation found not in compliance on 12/26/2024. See details below.**

# OFFICIAL INSPECTION REPORT

Facility FA0214197 - SANKRANTI	Site Address 727 S WOLFE RD, SUNNYVALE, CA 94086	Inspection Date 12/26/2024
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANKRANTI RESTAURANT GROUP INC	Inspection Time 11:30 - 12:30

## Measured Observations

Item	Location	Measurement	Comments
Shrimp	Walk in cooler (small)	42.00 Fahrenheit	
Chicken	Walk in cooler (small)	45.00 Fahrenheit	

## Overall Comments:

*On site for follow up inspection for the routine inspection conducted on 12/24/24.*

*Major violations K07, K08 and K09 are not corrected. Other minor violations have not been corrected. Per PIC, he thought follow up inspection is next Thursday.*


*Lack of paper towels at kitchen hand wash sink.  
TPHC is not marked for briyani, yogurt and sauces.*

*Second charged follow up inspection will be conducted on 1/2/24 to follow up on all major and minor violations (with comply by date). Second follow up inspection will be charged \$298 for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 4089183460 to schedule follow-up inspection.*

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 1/9/2025. 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

  
Received By: SRINI V  
OWNER  
Signed On: December 26, 2024