

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 FA0214300 - MADURAI THE MODERN CAFE		Site Address 848 E EVELYN AV 1, SUNNYVALE, CA 94086		Inspection Date 10/16/2026		Placard Color & Score GREEN 73		
Program PR0304091 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SRI MURUGAN INC		Inspection Time 10:15 - 13:00			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By PRABAKARAN				FSC Ravi Shivanna 02/08/2030

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		X			
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records			X				S
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures	X						S
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						S
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	X	
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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	X	
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

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

Inspector Observations: At the kitchen handwashing sink, paper towels were not available in the dispenser.

[CA] Handwashing sinks shall provide warm water, hand soap, and paper towels in a dispenser.

[COS] PIC refilled paper towels in the dispenser.

Minor Violations

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

Inspector Observations: The following potentially hazardous foods are subject to TPHC. Per PIC, they are made and discarded after four hours.

- pongal (cooked rice and lentils)

- sambar soup

Written procedures were not available upon request.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: In the mop sink, observed standing water. No sign of sewage observed on the floor.

[CA] All plumbing shall be maintained as to prevent contamination.

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

Inspector Observations: Observed front and back door left open. In the dry storage room, observed a few flies.

[CA] Ensure all doors remain closed to prevent the entrance of vermin and insects. Eliminate all fly activity.

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: On the bottom rack of the prep table, observed dry ingredients stored in containers without lids. In the dry storage room, observed a couple lids of bulk containers left open.

[CA] Ensure food is protected from contamination during storage and preparation with tight fitting lids or covers.

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

Inspector Observations: Observed accumulation of food debris buildup on refrigerator handles and doors, prep counters, and lids of bulk containers in dry storage room.

[CA] All non food contact surfaces of utensils and equipment shall be kept clean and sanitized to prevent the attraction of vermin.

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 for measuring sanitizer concentration were expired.

[CA] Testing equipment and utensils, such as test strips, shall be provided to adequately measure the appropriate sanitization method.

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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: *At the front of the kitchen, ambient temperature of two door prep cooler measured 51F. No potentially hazardous foods were stored inside at the time of inspection.*

[CA] *Ensure all cold holding units maintain a temperature of 41F and below.*

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

Inspector Observations: *1. On the walls behind the cookline and food prep counters, observed food debris buildup. 2. In the hallway by the dry storage room, observed 1/2 inch gaps in ceiling tiles.*

[CA]
1. Regularly clean under and around cooking equipment to prevent the accumulation of food buildup. 2. Eliminate gaps greater than 1/4 inch throughout facility to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cut tomatoes	upright refrigerator	34.00 Fahrenheit	
warm water	kitchen handwashing sink	100.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
rice	upright refrigerator	38.00 Fahrenheit	
chlorine sanitizer	sanitizer bucket	100.00 PPM	
batter	upright refrigerator	39.00 Fahrenheit	
warm water	restroom handwashing sink	100.00 Fahrenheit	
fried cauliflower	upright refrigerator	53.00 Fahrenheit	cooling

Overall Comments:

Joint inspection and report written by Natalie Hak

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 **10/30/2026**. 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: Prabakaran
Chef
Signed On: October 16, 2026