

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 FA0214426 - CHAAT HOUSE		Site Address 939 W EL CAMINO REAL 111, SUNNYVALE, CA 94068	Inspection Date 08/05/2025
Program PR0307372 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ROYAL TAJ INC	Inspection Time 15:25 - 16:30
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By LAKWINDER SINGH	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Cooked tomato and onions sauces left at room temperature measured at above 50 F. Per PIC they were prepared around 2 hours ago

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC put was directed to put a time marking to discard PHFs within 4 hours from when taken from temperature control.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: Live cockroaches throughout the kitchen, on shelf above the food prep sink, above hand sink at the front behind the tea dispenser, on dry food shelf adjacent to the food prep sink in the back, on wall above the 3-comp sink. Also found dead cockroaches in to go containers tray and above fry food container lid.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani S.

4. Notification: The person in charge during inspection, Lakhwinder Singh, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

Inspector Observations: Employees food handler cards are not available.

[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.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Curries being cooled in large deep plastic containers.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
milk	walk in	41.00 Fahrenheit	
beans	hot holding prep	138.00 Fahrenheit	
mango drink	display case	44.00 Fahrenheit	
curries	cooling on the floor	145.00 Fahrenheit	
paneer	prep unit	41.00 Fahrenheit	
beans	below prep unit at room temp	76.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
curry	below prep unit at room temp	87.00 Fahrenheit	
lentils	cooling on shelves	140.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	

Overall Comments:

CO0157501

Limited inspection conducted in conjunction with a complaint investigation.

Facility shall cease and desist all food operations.

Facility is closed due to active cockroach infestation. Observed live cockroach activity throughout the kitchen including food preparation areas.

Food facility shall remain closed and complete the following requirements before reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Contact district specialist to schedule a reinspection when the above requirements are completed.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/19/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: GARWINDER SINGH
PIC

Signed On: August 05, 2025