

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 FA0275806 - BAWARCHI INDIAN CUISINE		Site Address 954 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 01/10/2025		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 48 </div>		
Program PR0416883 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHUTNEYS CA INC		Inspection Time 13:20 - 16:20			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By VISHNU				FSC Vishnu Vardhan Manjunath 7/8/2025

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			N
K07	Proper hot and cold holding temperatures		X		X			N
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		X			N
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		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		
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		
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		X
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		X
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		X
K49	Permits available		X
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: Lack of paper towels and soap at front hand wash sink.

Lack of soap and at kitchen hand wash sink, hand wash station is blocked with big boxes.

Hand wash sink near warewash sink is blocked.

[CA] Provide single use paper towels and hand soap in dispensers at all times.

Handwashing facility shall be clean, unobstructed, and accessible at all times.

[SA] Paper towel roll and soap bottles provided at front hand wash sink, soap dispenser refilled at kitchen hand wash sink. All hand wash sinks were made accessible for use.

Follow-up By 01/14/2025

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

Inspector Observations: Measured following PHFs below 135F or above 41F:

Cooked chicken hot holding on burners at 122F

Chicken briyani in rice warmer at 96F

Raita holding at 56F at front unit.

Sambar holding at 65F at front unit

Boiled eggs stored at room temperature measured at 80F.

Per PIC, all the items were stored for hot or cold holding less than 2 hours ago.

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

[COS] PIC reheated chicken on pns to 165F, PIC marked all the other PHFs for TPHC to be used with 4 hours from when it was taken out of temperature control.

Follow-up By 01/14/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Employee washing dishes and missing sanitizing step.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried.

Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Demonstrated to chef and employee warewashing the dishes correct procedure of warewashing. Employee started preparing for sanitizing the dishes.

Follow-up By 01/14/2025

Observed cutting boards not clean to sight in back prep area. It is not in use at this time.

[CA] All food-contact surfaces and utensils shall be cleaned as required. Wash, rinse and sanitize the cutting boards prior to use.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed floor sink under food preparation sink overflowing and blocked.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

[COS] Plumber was able to unclog the floor sink, water is draining properly.

Follow-up By 01/14/2025

Minor Violations

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

Inspector Observations: Lack of food handler cards for employees in the facility.

[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

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Inspector Observations: *Cooked chicken is being cooled in covered container.*

[CA] *When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

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

Inspector Observations: *Walk in cooler fan guards are accumulation with dust and dirt.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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: *Lack of chlorine test strips in the facility.*

[CA] *Provide chlorine test strips.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed soiled wiping clothes used at prep tables.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Storage racks are partially blocking access to janitorial sink.*

[CA] *Relocated the storage racks to make the janitorial sink accessible.*

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

Inspector Observations: *Accumulation of dust, dirt, grease and food debris on floors and food splashes on walls throughout the facility.*

[CA] *Walls and/or floors in food preparation area shall be kept clean.*

Lack of coving in the area that has been remodeled to include in the kitchen after the change of ownership.

[CA] *The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Observed unapproved remodeling done to kitchen and front counter which includes new hand wash sink, new hot/cold holding unit and a display refrigerator.*

[CA] *A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.*

Submit application to plan check for the unapproved remodeling by 1/17/25 or the equipment may be impounded.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
Cauliflower	Walk in cooler	40.00 Fahrenheit	
Chlorine	Dish machine	0.00 PPM	
Raita (yogurt with spices)	Front holding unit	56.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked chicken	Walk in cooler	40.00 Fahrenheit	
Chicken bryani	Hot holding on burner	150.00 Fahrenheit	
Chicken Briyani	Hot holding unit	135.00 Fahrenheit	
Cooked curry	Prep unit	41.00 Fahrenheit	
Cooked chicken	In pans on burner	122.00 Fahrenheit	PIC reheated the chicken to 165F
Water	Hand wash sink	100.00 Fahrenheit	
Mango lassi	Front grab and go refrigerator	40.00 Fahrenheit	
Heavy cream	Walk in cooler	40.00 Fahrenheit	
Chicken bryani	In rice warmer	96.00 Fahrenheit	
Sambar	Front holding unit	65.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted on 1/14/25 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr 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 408-918-3450 to schedule follow-up inspection.

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1580.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

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 1/24/2025. 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

N.A.

Received By: VISHNU VARDHAN MANJUNATH
OWNER
Signed On: January 10, 2025