

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 FA0300963 - CHAAT JUNCTION		Site Address 1165 REED AV, SUNNYVALE, CA 94086		Inspection Date 01/24/2024	
Program PR0423132 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BHARAT BAZAR INC.		Inspection Time 12:00 - 14:00
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION		Consent By SHARANJIT KAUR	FSC Not Available	

Placard Color & Score
RED
71

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						S
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						S
K06 Adequate handwash facilities supplied, accessible			X				S
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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

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

Inspector Observations: Observed 5 live cockroaches on undercounter holding clean dishes. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation. The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

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

Inspector Observations: Observed lack of food safety manager certificate and employee food handler cards. [CA] Ensure owner or PIC has a valid food safety manager certificate and ensure all food employees have a valid food handler card and keep certificates on file in facility for review by specialist.

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

Inspector Observations: Observed paper towel roll near front handsink but not inside dispenser at front handsink. Observed lack of soap in dispenser at back handsink. [CA] Provide soap and paper towels in dispenser adjacent to handsinks.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured the temperature of hot water at 114F in the prep sink and 3-comp-sink. [CA] Provide hot water at a minimum temperature of 120F in these sinks.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed lack of label as to contents on bulk food containers in dry storage area. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food.

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: Observed lack of quat sanitizer test strips to measure sanitizer concentration used during manual warewashing. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual warewashing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed re-use of yogurt container to store bulk dry foods in dry storage area. [CA] Discontinue re-using single use containers to store food; use NSF approved containers with a lid.

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

Inspector Observations: Observed excess build up on hood filters of hood above cooking equipment. [CA] Clean hood filters of hood above cooking equipment.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Observed lack of metal probe thermometer to measure food temperatures. [CA] Provide an accurate metal probe thermometer to measure internal food temperatures.

Observed lack of internal thermometer inside reach in cooler in kitchen. [CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods.

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

Inspector Observations: *Observed accumulation of grime/debris on floor under cooking equipment and in dishwashing area. Observed unclean walls with food debris in dishwashing area. [CA] Regularly clean floors and walls to prevent accumulation of grime/debris.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
lassi	reach in cooler	40.00 Fahrenheit	
butter	reach in cooler	40.00 Fahrenheit	
potato tikki	reach down cooler	41.00 Fahrenheit	
rice	hot holding	153.00 Fahrenheit	
chlorine	dishwashing machine	50.00 PPM	
quat	3-comp-sink	200.00 PPM	
cut tomatoes	cold holding prep	41.00 Fahrenheit	
hot water	handsinks	100.00 Fahrenheit	
rajma	hot holding	140.00 Fahrenheit	
hot water	3-comp-sink/prep sink	114.00 Fahrenheit	

Overall Comments:

THIS FACILITY IS CLOSED DUE TO VIOLATION 23M. ONCE THIS VIOLATION IS CORRECTED CONTACT SPECIALIST DIRECTLY OR FRONT DESK AT 408-918-3400 FOR A FOLLOW UP INSPECTION. FIRST FOLLOW UP INSPECTION IS FREE. ANY SUBSEQUENT FOLLOW UP INSPECTIONS WILL BE CHARGED \$290/HR DURING BUSINESS HOURS AND \$629/HR DURING NON BUSINESS HOURS UPON AVAILABILITY.

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 **2/7/2024**. 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.

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: Rajan Birla
Manager

Signed On: January 24, 2024