

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 08/12/2022	
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANKRANTI RESTAURANT G		Inspection Time 11:00 - 14:00
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By SRINI VEJALLA	FSC Not Available		

Placard Color & Score
YELLOW
47

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						N
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		X			N
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		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	X	
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		
K34 Warewash facilities: installed/maintained; test strips		
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	X	
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	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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Did not observed handwashing by employees when changing tasks that can cause contamination (handling raw/cooked foods). [CA] Ensure employees thoroughly wash hands with soap and water when changing tasks that can cause contamination. [COS] Inspector instructed staff to wash hands.*

Follow-up By
08/17/2022

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

Inspector Observations: *Front handwash sink did not have soap available for handwashing. Back handwash soap dispenser was clogged. [CA] Provide soap and single use paper towels at all handwash stations at all times. [COS] PIC provided soap at front handwash station and unclogged back soap displ*

Follow-up By
08/17/2022

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

Inspector Observations: *Observed potentially hazardous foods that measured in the temperature danger zone located on rolling racks, food prep surfaces, shelving units and in the front walk-in cooler. [CA] Ensure PHFs are properly cold held at 41F or below or hot held at 135F or above. Repair, adjust or replace units to properly cold hold. [COS] PIC removed all PHFs that were delivered today and put into the back walk-in cooler. PHFs that were stored overnight or longer were voluntarily discarded. Items left out on food prep surfaces and rolling racks for less than 2 hours were put back into walk-in cooler.*

Follow-up By
08/17/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed dead insects in bulk food. Observed dried rodent droppings on food containers and open bulk bags. [CA] Ensure food is safe, in good condition and unadulterated. Discard any foods that have been adulterated.*

Minor Violations

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

Inspector Observations: *Food Safety Certificate and Food Handler Cards were not available for review during inspection. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. [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: *Observed PHFs cooling in large plastic containers and/or covered with lids or foil. [CA] Facility proper cooling by cooling in shallow metal pans (2"). Use methods such as frequent stirring, smaller portions, ice as an ingredient, ice baths, ice paddles and/or blast chillers. Leave PHFs uncovered or loosely covered until cooled all the way to 41F or below.*

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

Inspector Observations: *Observed several dried rodent droppings in dry storage room, in the back part of kitchen, on equipment and on bulk food packages. [CA] Thoroughly clean and sanitize facility. Remove all rodent droppings and evidence of rodents (holes in walls, etc). Recommend working with professional pest control.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: Observed potentially hazardous foods (raw fish and cooked vegetables) thawing on food prep surfaces. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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: Observed raw shell eggs and raw chicken stored above ready to eat foods. [CA] Raw non-packaged food of animal origin shall not be offered for customer self-service.

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: Observed containers used for food storage that were non-food grade and single use containers being reused. [CA] Store open bulk foods in approved NSF containers with tight fitting lids. Food containers intended for single use shall not be reused.

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

Inspector Observations: Observed heavy grease and dust accumulation on hood filters; observed one missing hood filter. [CA] Thoroughly clean and sanitize hood filters. Replace missing filters .

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: Observed fly tape hanging from ceiling and insect electrocution devices position approx 12" above food prep surfaces. [CA] Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device and be installed away from the storage and preparation of food or food contact surfaces and linens. Discontinue use of fly tape. Recommend working with professional pest control.

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

Inspector Observations: Observed heavy accumulation of food debris on floors. Observed several missing, cracked tiles on floor. Observed holes in walls. [CA] Ensure floors, walls and ceilings are maintained in good condition. Thoroughly clean and sanitize floors and walls. Replace missing/broken tiles. Patch holes in walls.

Performance-Based Inspection Questions

- Needs Improvement - Communicable disease; reporting/restriction/exclusion.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
raw shell eggs	shelves	70.00 Fahrenheit	70F-77F
cooked rice	food prep surface	132.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
cooked chicken	food prep cold hold	52.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked cauliflower	rolling cart	86.00 Fahrenheit	
raw chicken	rolling cart	66.00 Fahrenheit	
cooked chicken	food prep cold hold	51.00 Fahrenheit	
cooked rice	food prep surface	128.00 Fahrenheit	
curry	rolling cart	88.00 Fahrenheit	
yogurt	floor	71.00 Fahrenheit	
hard boiled eggs	rolling cart	77.00 Fahrenheit	
cooked rice	food prep surface	123.00 Fahrenheit	
rice	shelves	68.00 Fahrenheit	
cooked chicken	cook top (hot holding)	100.00 Fahrenheit	
curry	food prep cold hold	41.00 Fahrenheit	
all PHFs in front walk-in (Chicken, paneer, curry)	front walk-in cooler	51.00 Fahrenheit	51F-53F
curry	shelves	96.00 Fahrenheit	

Overall Comments:

--48 HOUR NOTICE--

Our records indicate this facility has a delinquent account and is operating without a valid permit.

Total account balance due is \$1,793.75.

Payment must be made within 48 hours (2 business days) to DEH at the address at the top of this report or via our website at www.Ehinfo.org

Previous written notification of account balance was provided in a Delinquent Permit Letter.

The right to an administrative hearing was waived for failure to respond to the Delinquent Permit Letter. A re-inspection will not be conducted if your account is paid in full by 08/17/2022 at 9:00AM. The facility shall remain open and a new valid permit will be mailed after payment has been received. If your account has not been paid in full by 08/17/2022 at 9:00AM, a re-inspection will be performed and the facility owner may be billed at the current hourly rate per County Ordinance Code B 11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.

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 **8/26/2022**. 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: Srinij Vejjalla
Owner

Signed On: August 12, 2022