

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 FA0214355 - ABHIRUCHI	Site Address 893 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 01/25/2025
Program PR0304575 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ABHIRUCHI LLC	Inspection Time 16:15 - 16:45
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By ANITHA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 01/25/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Chick peas in the 2 door prep cooler was measured at 47 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Cited On: 01/25/2025

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

Inspector Observations:

Observed dead cockroaches on the floor behind the grinder.

[Corrective Action] Clean and sanitize areas of dead cockroaches.

Measured Observations

Item	Location	Measurement	Comments
chick peas	2 door prep cooler	47.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted to verify major violations are in compliance.

K06: Soap and paper towels were observed at the handwash sink in the kitchen.

K07: Food items in the 2 door prep cooler were measured at 47 degrees Fahrenheit.

K13: No cockroaches were observed in the flour containers in the dry storage room.

K23: No live cockroaches were observed in the facility. Observed dead cockroaches on the floor behind the grinder.

Observed pest control report dated 01/24/2025.

This was an owner initiated after-hours re-inspection. This inspection will be charge at the approved rate by the board of supervisors of \$645 per hour.

Facility OK to re-open. Continue to work on violations noted on the last routine inspection report.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **2/8/2025**. 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.

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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: Anitha Gogineni
Operator

Signed On: January 25, 2025