

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 FA0214419 - TAJ MAHAL	Site Address 933 E DUANE AV, SUNNYVALE, CA 94085	Inspection Date 11/21/2024
Program PR0304438 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name MEMON, SAIFULLAH	Inspection Time 13:15 - 14:00
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By SAIFULLAH MEMON

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/19/2024

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

Compliance of this violation has been verified on: 11/21/2024

Cited On: 11/19/2024

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

Compliance of this violation has been verified on: 11/21/2024

Minor Violations

Cited On: 11/19/2024

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

Compliance of this violation has been verified on: 11/21/2024

Cited On: 11/19/2024

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 11/21/2024

Cited On: 11/19/2024

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

Compliance of this violation has been verified on: 11/21/2024

Measured Observations

Item	Location	Measurement	Comments
ambient temperature	produce display fridge	39.00 Fahrenheit	to 48 F
hot water	produce 3 comp sink	120.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	

Overall Comments:

Follow-up inspection to routine inspection conducted on 11/19/2024.

K07: The produce display refrigerator has been partially repaired. The ambient temperature of the unit ranges from 39 F to 48 F. Ensure all sections of the refrigerator measure at 41 F or below prior to stocking with PHF's.

K14: Meat department employees demonstrated proper manual warewashing procedures. Sanitizer measured at 200 ppm quat.

K21: The hot water supply has been restored to the produce area 3 comp sink.

K22: The mop sink drain has been cleared to be free flowing.

K23: A professional pest control service was performed, reviewed service report. All areas of old rodent droppings have been clean and sanitized with bleach.

Facility has discontinued the sale of bulk open cheese and olives for self service. Reactivation of the food preparation area permit

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will be required to resume open food sales/ production.

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 **12/5/2024**. 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.

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: Saifullah Memon
Owner
Signed On: November 21, 2024