

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 FA0204279 - ANNACHIKADAI	Site Address 80 W EL CAMINO REAL A, MOUNTAIN VIEW, CA 940	Inspection Date 10/08/2025
Program PR0305758 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ANNACHI INC	Inspection Time 15:40 - 16:40
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By GAGAN

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Single use sanitary towels are not available in the hand sink by the prep table.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.[COS]

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

Inspector Observations: PHFs (chutneys, cooked vegetables, curries) held at the prep table measured above 50F.

Rice is kept at ambient temperature. PIC stated they are using TPHC for all PHFs and everything is discarded after 4 hours. No time markings was observed and no written procedure was available for review.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. If TPHC is used, provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

[COS] PHFS were time marked to discard within 4 hours of removal from temperature control.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Facility lacks hot water, water at all kitchen sinks measured at 70F and below. PIC stated the water heater is inoperable.

[CA] Facility shall provide an adequate supply of hot water at a minimum temperature of 120F at the food prep sinks and the 3-comp sinks. Hand sinks shall provide warm water at least 100F.

Facility is closed due to inadequate supply of hot water. Facility shall remain close until an adequate hot water supply is provided.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
CHUTNEYS	PREP TABLE	50.00 Fahrenheit	
WATER	3-COMP SINK	70.00 Fahrenheit	
RICE	ON COUNYTER	51.00 Fahrenheit	
VEGETABLES	PREP TABLE	50.00 Fahrenheit	
WATER	HAND SINK	69.00 Fahrenheit	
COOKED VEGETABLES	WALK IN	41.00 Fahrenheit	

Overall Comments:

CO0158027

PHFs (chutney, vegetables, curries) held inside the prep table measured above 50F. Person in charge stated they keep all items for 4 hours and discard after the end of the 4 hour period. No time logs or written procedure were provided for review.

Facility lacks hot water, water temperature at the 3-comp sink measured at 70F. PIC stated they had an issue with the water heater since Monday.

Facility is closed due to lack of hot water.

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CLOSURE / PERMIT SUSPENSION NOTICE

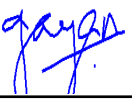
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/22/2025**. 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.

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: GAGAN
PIC
Signed On: October 08, 2025