

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 FA0214446 - SHAH RESTAURANT	Site Address 962 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 04/18/2024
Program PR0306997 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HARPREET SINGH	Inspection Time 11:45 - 13:00
Inspected By JESSICA ZERTUCHE	Inspection Type LIMITED INSPECTION	Consent By HARPREET AND HINDER

Placard Color & Score

YELLOW
N/A

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: Observed employee handle raw chicken on rod, place it in the tandoori oven then proceed to handle a towel and grabbed a rod with cooked chicken and removed cooked chicken with towel.

[CA] - Hands shall be proper washed after handling raw chicken. The towel was removed and replaced.

[COS] - Educated manager and staff on proper food handling and handwashing. Employee rewashed hands properly.

Latex gloves still observed being used at facility (violation on previous inspection). Remove latex gloves and obtain different type

Facility may utilize double glove use, in which double gloves are worn to handle raw animal proteins. The loose-fitting outer glove shall be removed in a manner to prevent cross-contamination of the tight-fitting inner glove before the inner glove is used as a barrier to bare hand contact with ready to eat.

Follow-up By
04/23/2024

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

Inspector Observations: Lack of paper towels at the two paper towel dispensers in the kitchen. In employee restroom, soap dispenser was dismounted and stored on top of paper towel dispenser.

[CA] - Ensure all handwash sinks are easily accessible and fully stocked with soap and paper towels in dispensers. Remount soap dispenser to wall.

[COS] - Paper towels restocked. Employees to handle soap dispenser to get soap then shall wash hands again in the kitchen.

Follow-up By
04/23/2024

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

Inspector Observations: Observed towel previously contaminated with hands that handles raw chicken placed on top of knife for cooked chicken

[CA] - All food contact surfaces of utensils and equipment shall be clean and sanitized.

[COS] - Sanitizing bucket setup at time of inspection and the knife was sanitized

Follow-up By
04/23/2024

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Multiple surfaces at facility are unclean with old food debris accumulation.

[CA] All nonfood contact surfaces of utensils and equipment shall be clean.

Follow-up By
04/23/2024

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3-comp	120.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

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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 **5/2/2024**. 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: Harpreet Singh
owner
Signed On: April 18, 2024