

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 04/27/2023	
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANKRANTI RESTAURANT G		Inspection Time 09:55 - 11:15
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION		Consent By SRINI V		

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/25/2023

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

Compliance of this violation has been verified on: 04/27/2023

Cited On: 04/25/2023

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

Compliance of this violation has been verified on: 04/27/2023

Cited On: 04/25/2023

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 04/27/2023

Cited On: 04/25/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 04/27/2023

Minor Violations

Cited On: 04/25/2023

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

Compliance of this violation has been verified on: 04/27/2023

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Vegetable curry	Walk in cooler near ware wash area	40.00 Fahrenheit	
Meat curry	Walk in cooler in the back	40.00 Fahrenheit	
Boiled eggs	Walk in cooler near ware wash area	40.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Meat curry	Walk in cooler near ware wash area	40.00 Fahrenheit	

Overall Comments:

On site for follow up inspection for routine inspection on 4/25/2023

Major violations K06, K07, K08 and K23

K06: Hand soap bottles and paper towels are provided. Per PIC, he will replace the existing dispensers and install new dispensers that are more efficient.

K07: Measured cold temperatures for PHFs at 40F or below in both walk in coolers. Per PIC, walk in cooler near ware wash area is repaired. At the time of the inspection, walk in cooler in back was being looked at by a technician to ensure it maintains temperatures 41F or below. Observed thermometers in both walk in coolers.

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Continue to monitor both walk in coolers to maintain PHFs at 41F or below.

K08: TPHC used in the facility; observed log and stickers for the food items. TPHC form for DEH completed by owner.

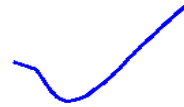
K23: Pest control was done one 4/26/2023 in the morning. Per owner, any dead cockroaches were cleaned and areas were sanitized. At the time of the inspection, no observation of dead or alive cockroaches. Pest control report emailed to the inspector.

Continue to work on other minor violations throughout the facility.

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 **5/11/2023**. 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: Srinivasa V
Owner

Signed On: April 27, 2023