

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 FA0282982 - VISHNUJI KI RASOI		Site Address 731 S WOLFE RD, SUNNYVALE, CA 94086		Inspection Date 02/10/2023	
Program PR0424457 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WEST INDIA COMPANY LLC		Inspection Time 12:15 - 14:15
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By TUSHAR	FSC Not Available		

Placard Color & Score
YELLOW
30

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods		X					
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding		X		X			N
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated		X		X			
K14 Food contact surfaces clean, sanitized		X		X			
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available			X				
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X					N

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Lack of paper towel and soap at far end hand wash sink in kitchen.

[CA] Provide paper towel and soap in dispensers at all times.

[COS]

Follow-up By 02/15/2023

Lack of paper towel at hand wash sink near three compartment sink.

[CA] Provide paper towel dispensers at all times

[COS]

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

Inspector Observations: Measured yogurt with spices at 61F in refrigerator behind cashier. Per employee, yogurt was prepared yesterday. Maintain thermometer in all the refrigerators.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Small container of yogurt was discard in the trash can. See Voluntary condemnation and destruction report.

Follow-up By 02/15/2023

***Minor**

Measured cut tomatoes and paneer at 49F in top insert prep unit.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured boiled noodles at 80F in top insert prep unit. Noodles were made 2.5 hrs ago. Per employee, he directly stored it in the top insert after draining the water.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently

[SA] Noodles will be discarded if not used within 4 hours after its prep time.

Follow-up By 02/15/2023

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Measured potato curry at 130 F on burner that was turned off.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

[COS] Employee turned on the burner and heated curry to 165F.

Follow-up By 02/15/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed gnaw marks on flour bag and observed old droppings in the bag.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Flour bag was discarded in trash can. See Voluntary condemnation and destruction report.

Follow-up By 02/15/2023

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 employee washing dishes without sanitizing step.

[CA] Manual warewashing shall be accomplished by using a three- compartment sink where the utensils are first

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precleaned, then washed, rinsed, sanitized, and air dried.

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

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

Inspector Observations: Observed heavy accumulation of old rodent droppings in dry storage area on containers and floor, floor near water heater and behind refrigerator near far end hand wash sink in kitchen.

Observed hole in the left back corner of dry storage area. Observed a hole behind restroom door. Patch the holes to eliminate pest entry.

[CA] Eliminate droppings from facility. Clean and sanitize the areas of droppings.

[COS] Containers were cleaned and sanitized.

Per owner, floors will be cleaned this weekend and pest control company will be contacted.

Follow-up By
02/15/2023

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

*Inspector Observations: *Repeat violation*

Lack of food safety certificate for manager in the facility.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Lack of food handler cards for the employees in the facility.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Follow-up By
03/10/2023

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

Inspector Observations: Measured hot water at 117F at three compartment sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed many bulk food containers without lids. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Follow-up By
02/16/2023

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

Inspector Observations: Observed accumulation of debris behind equipment and build up under three compartment sink.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed several soiled wiping clothes on counters.

[CA] Wiping cloths shall be free of food debris and visible soil.

Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Waste pipe under three compartment sink is leaking water.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper reheating procedures for hot holding.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
Boiled noodles	Top insert prep unit	80.00 Fahrenheit	
Paneer, cut potatoes	Top insert prep unit	49.00 Fahrenheit	
Lentil	Cooking temp	170.00 Fahrenheit	
Kadhi	Burner	160.00 Fahrenheit	
Samosa	Under counter refrigerator	41.00 Fahrenheit	
Mango lassi	Beverage container	41.00 Fahrenheit	
Yogurt with spices	Under counter refrigerator	61.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	117.00 Fahrenheit	
Curry	Walk in cooler	41.00 Fahrenheit	
Boiled potatoes	Walk in cooler	41.00 Fahrenheit	

Overall Comments:

Routine inspection along with complaint investigation. See CO0152657

Follow up inspection on 2/15/2023

Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$219/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions.

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 2/24/2023. 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: Tushar

Signed On: February 10, 2023