

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 FA0214052 - DELHIWALA CHAAT		Site Address 590 OLD SAN FRANCISCO RD, SUNNYVALE, CA 94		Inspection Date 09/24/2026		Placard Color & Score GREEN 67		
Program PR0301748 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DELHIWALA CHAAT, INC		Inspection Time 12:30 - 14:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By RAJ				FSC Piyush Mehendiratta 10/22/2028

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						S
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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X				S
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				S
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				

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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
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

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

Inspector Observations: 1) Measured curry stored on the preparation counter at 98F. Per PIC, curry was cooked 2 hours prior to temperature measurement, and is kept at ambient temperature before reheating for hot holding. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [COS] Specialist directed employees to immediately reheat the curry to 165F for hot holding in the steam table.

2) Measured samosas stored on the preparation counter from 85-90F. Per PIC, samosas were cooked or removed from frozen temperatures 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [COS] Samosas were relocated to the 2-door upright cooler or the walk-in cooler to facilitate rapid cooling.

Minor Violations

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

Inspector Observations: Actively working employees lack food handler cards for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employees handling soiled cloth or touching face, then proceeding to handle food equipment without an intermediate handwashing step. No direct contamination of food observed due to specialist intervention. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed halva cooling at ambient temperatures in a large, deep pot. [CA] Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

K14 - 3 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: 1) Observed build-up of mold-like substance in the interior panel of the ice machine. No direct contamination of food observed at time of inspection. [CA] Food contact surfaces shall be routinely cleaned and sanitized.

2) Measured the chlorine concentration in the mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a chlorine concentration of at least 50 ppm, or as per manufacturer's specifications.

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

Inspector Observations: Observed numerous drain flies in the back warewashing area, especially by the preparation sink. PIC confirmed that facility receives monthly pest control services. [CA] The premises of a food facility shall be maintained free of vermin and other non-disease carrying flies, insects, ants, weevils, and gnats.

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

Inspector Observations: Observed food stored directly on the floor in the walk-in cooler. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.

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

Inspector Observations: *Observed excessive build-up of dust in the ventilation hood filters above the cook line. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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

Inspector Observations: *Observed active use of domestic freezers in the kitchen area. [CA] All food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *1) Facility lacks a metal probe thermometer for use. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

2) Facility refrigeration units lack thermometers for monitoring internal temperatures. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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: *Observed drip leaks underneath the 3-compartment sink. Observed puddle of standing water underneath the leaks. [CA] Plumbing fixtures shall be maintained in good repair.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cut tomato	2-door preparation unit	41.00 Fahrenheit	
ambient	1-door upright freezer	10.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
curry	stovetop	167.00 Fahrenheit	
aloo curry	steam table	160.00 Fahrenheit	
curry	preparation counter	98.00 Fahrenheit	
cooked chickpeas and potatoes	2-door preparation unit	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
samosas	preparation counter	90.00 Fahrenheit	85-90F.
mango lassi	2-door upright cooler (front)	41.00 Fahrenheit	
halva	preparation counter	101.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour prior. Moved to walk-in cooler to facilitate cooling.
ice cream	display freezer	18.00 Fahrenheit	
cooked chickpeas and potatoes	2-door upright cooler	41.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
milk cake	display case	41.00 Fahrenheit	
aloo curry	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

Facility does not have a janitorial sink. Per PIC, facility disposes of mop water in the drain in front of the 3-compartment sink. Per previous routine inspections, facility is required to provide a timeline and submit plans for the installation of a janitorial sink. Facility may be subject to further enforcement action upon review.

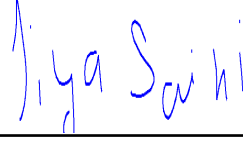
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **10/8/2026**. 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: Jiya Saini
Manager
Signed On: September 24, 2026