

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 06/19/2025		Placard Color & Score RED 39		
Program PR0424457 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WEST INDIA COMPANY LLC		Inspection Time 12:30 - 15:00			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By VIJAY				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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			N
K07	Proper hot and cold holding temperatures		X		X			
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		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			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	X	
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	X	
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		X
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 soap at both hand wash sinks in the facility.

[CA] Provide soap in dispensers at all times.

[SA] Soap bottle provided.

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

Inspector Observations: Measured PHFs at front buffet line above 41F:

Yogurt (raita) measured at 64F

Dessert measured at 61F

Tomatoes (sliced) at 63F

PHFs were taken out of temperature control at 11AM.

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

[COS] PHFs will be discarded at the end of the lunch hour at 2:30 PM.

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

Inspector Observations: Measured chickpeas in deep metal containers at 45-47F. Chickpeas were cooked, cooled and stored in the refrigerator 2 days ago.

Measured onion sauce at 82F and it was cooked and placed in walk in cooler yesterday.

[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

[COS] PIC agreed to VC&D the chickpeas and onion sauce due to improper cooling.

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

Inspector Observations: CLOSURE CRITERIA

1. Observed Vermin: Documented in the following areas:

Rodent droppings observed on floors throughout the dry storage room.

-On top of Koera water boxes in dry storage room.

-On floor between wall and prep unit in kitchen (towards the back wall)

-Next to two door freezer (on shelves and floor)

-At the corner next to wall in buffet area.

-In the back hallway that is shared with Sankranti

-In small storage room in party hall.

- In non working prep unit in dry storage room.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified

4. Notification: The person in charge during inspection, Naresh, has been informed that the facility must close immediately.

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[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

*Repeat violation

Observed multiple flying insects in the dry storage room.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Minor Violations

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

Inspector Observations: *Repeat violation

Lack of food manager certificate 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 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.

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: Measured chlorine at 25 ppm in dish machine.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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

Inspector Observations: Lack of warm water at hand wash sink for restroom.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed rice containers stored on floor in prep area, produce and other containers stored directly on floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Observed open containers and bags of food. Some of the containers with bulk open food are not approved.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

Inspector Observations: Lack of labels for foods that are taken out of bulk packaging and stored in containers.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Observed sneeze guards with unapproved height (too high), lack of sneeze guards for some food items displayed.

[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations: Lack of chlorine test strips
[CA] Provide chlorine test strips.

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 foil used as shelf liner in storage and cook line area.
[CA] Discontinue the use of foil like material to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

One of the prep units in front of cookline and dry storage are not working. Used for storing dry goods or non PHFs.
[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions. Repair the refrigerator

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed yogurt buckets and grocery bags used to hold food items.
[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.
Use food grade equipment to store food.

Observed bowls without handles used in bulk food.
[CA] Use scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Observed knives between prep table and wall crevice in hallway near walk in cooler.
[CA] Properly store utensils and equipment in a clean and sanitary manner.

Observed equipment that needs to be washed in mop sink.
[CA] Properly store utensils and equipment in a clean and sanitary manner. Do not store equipment in mop sink or floors.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Accumulation of excessive grease some parts of ventilation hood filters.
[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

Lack of proper and adequate lighting in dry storage room.
[CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.

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: Hand wash sink at the end of the kitchen has a disconnected waste water pipe. Water dripping from waste water pipe under three compartment sink.
[CA] Repair plumbing fixture and maintain in clean and good repair.

Waste pipe under three compartment sink is extending into the floor sink.
[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: Missing tiles on floor with accumulation of water and grime in front of warewashing area.
[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Accumulation of excessive food debris and grease throughout the facility.
[CA] Clean the floors and maintain in good condition.

Accumulation of black mold like grime on walls under and around three compartment sink.
[CA] Clean the walls and maintain in good condition.

Observed hole under three compartment sink (in the corner), on ceiling in party hall (has direct access to customer lobby, and back hallway).
[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Coving in walk in cooler is loose or peeling off.
[CA] Repair the coving.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Lack of food preparation sink in the facility.
Small storage room has unapproved floor and ceiling finishing.
[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Facility must provide plans to get approvals and install a prep sink by 7/30/25.
If plans are not submitted, further enforcement actions may taken.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Demonstration of knowledge; food manager certification.
 Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	119.00 Fahrenheit	
Yogurt	Buffet hot holding	64.00 Fahrenheit	
Lassi	Front small beverage unit	41.00 Fahrenheit	
Onion sauce	Walk in cooler	82.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Noodles	Walk in cooler	41.00 Fahrenheit	
Chickpeas	Walk in cooler	47.00 Fahrenheit	45-47F
Dessert (shrikhand)	Buffet hot holding	61.00 Fahrenheit	
Curry	Buffet hot holding	166.00 Fahrenheit	
Tomato sauce	Prep unit	41.00 Fahrenheit	
Turmeric rice	Buffet hot holding	160.00 Fahrenheit	
Water	Restroom hand wash sink	69.00 Fahrenheit	
Paneer	Under counter refrigerator at cookline area	41.00 Fahrenheit	
Lentils	Burner (hot holding)	135.00 Fahrenheit	
Sliced tomatoes	Buffet hot holding	63.00 Fahrenheit	
Rice	Buffet hot holding	137.00 Fahrenheit	

Overall Comments:

Facility shall cease and deist all food operations.

Food facility shall remain closed and complete the following requirements before reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider**

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Ensure the facility is cleaned and sanitized and there is no evidence of rodent droppings in the facility.

All the affected equipment shall be cleaned and sanitized.

Any adulterated or contaminated food shall be discarded.

Any open holes or gaps shall be sealed.

Move food containers six inches above the floor and away from walls to provide access for cleaning and for vermin/pest control inspection.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit

Office hearing may be scheduled. District Specialist will follow up with the facility.

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 **7/3/2025**. 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: NARESH KUMAR
OWNER
Signed On: June 19, 2025