

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 FA0254579 - MADRAS CAFE		Site Address 1177 W EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 02/01/2024	
Program PR0371369 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RAMASAMY, RAMAMOORTH		Inspection Time 12:50 - 14:30
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION	Consent By KODAI	FSC Ramamoorthy Ramasamy 09/21/2024		

Placard Color & Score
GREEN
81

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	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							
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	X	
K33 Nonfood contact surfaces clean		
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Expired food handler training cards for employees.

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Facility uses Time As A Public Health (TPHC) procedure. Multiple food items removed from temperature control and not marked or identified to indicate 4 hours past the point in time when the food items were removed from temperature control. TPHC procedures maintained on site.

[CA]: Properly implement time as a public health control by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded after the 4 hour time limit.

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: Dish machine dispensing below 50 ppm of Chlorine sanitizer. Active ware-washing observed.

[CA]: Discontinue using dish machine until it is able to provide 50 ppm of Chlorine sanitizer. Assess/repair dish machine as needed. Use 3 compartment sink for manual ware washing and sanitizing (100 ppm of Chlorine OR 200 ppm of Quat sanitizer).

[SA]: PIC contacted service technician during inspection.

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

Inspector Observations: Multiple containers of food stored directly on the floor inside walk in coolers.

[CA]: Food items must be elevated and stored 6 inches above the floor to prevent contamination.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Bulk container of white food (flour per PIC) not labeled.

[CA]: Ensure containers of food items that cannot be easily identified are labeled with the common name at all times.

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: Unapproved latex gloves observed.

[CA]: Use of latex gloves is prohibited. Use food-grade gloves.

Bowl and cup used as scoops for food.

[CA]: Discontinue use of unapproved and handle-less scoops. Use food-grade scoops with handles.

Drip leak from condenser fan inside walk in cooler at dough preparation area.

[CA]: Repair fan to remove leak.

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

Inspector Observations: Inoperable lights at cook line hood and preparation/cook line area.

[CA]: Repair/replace lights. Ensure lights are operable at all times.

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Greater than 1/4 of an inch gap below exterior door.
[CA]: Close all gaps greater than 1/4 of an inch to prevent entry of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	3 comp	154.00 Fahrenheit	
milk	warmer	168.00 Fahrenheit	
hot water	3 comp at dosa prep area	161.00 Fahrenheit	
mixed vegetables	walk in cooler 2	30.00 Fahrenheit	
hot water	hand sink at dosa prep area	100.00 Fahrenheit	
rice	steam table	191.00 Fahrenheit	
Chlorine sanitizer	dish machine	10.00 PPM	
fried lentil patty	warmer	178.00 Fahrenheit	
Quat sanitizer	3 comp	200.00 PPM	
cut tomatoes	3 door prep line	40.00 Fahrenheit	
cut tomatoes	walk in cooler 1	41.00 Fahrenheit	
yogurt	upright refrigerator	35.00 Fahrenheit	
potatoes	2 door prep line	35.00 Fahrenheit	
lentil soup	pot on grill	167.00 Fahrenheit	
cheese	walk in cooler 3	40.00 Fahrenheit	
hot water	hand sink	109.00 Fahrenheit	
garbanzo beans	1 door reach in	38.00 Fahrenheit	

Overall Comments:

Joint inspection by Princess Lagana and Jessica Zertuche. Inspection report written by Princess Lagana.

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 **2/15/2024**. 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: Kodai Kumarasamy
PIC

Signed On: February 01, 2024