

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 FA0250256 - COCONUT HILL		Site Address 554 S MURPHY AV, SUNNYVALE, CA 94086		Inspection Date 09/24/2025		Placard Color & Score GREEN 69			
Program PR0360573 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name RELIANCE INDIAN GROCER		Inspection Time 15:00 - 16:30				
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By KARTHIKA					FSC Exempt

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				
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	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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		X
K33	Nonfood contact surfaces clean		X
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		
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		
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

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

Inspector Observations:

1. Masala roti uncooked in the single door upright cooler by the front door was measured at 56 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] The packages of uncooked roti was taken out of refrigeration and placed into crates to return to vendor.

2. Chicken puff, veg puff, and egg puff in the hot holding unit was measured at 96 degrees Fahrenheit. Per manager, the items were just delivered an hour ago from the Coconut Hill in Union City.

[Corrective Action] Maintain hot Potentially Hazardous Foods at 135 degrees Fahrenheit or above. Ensure the

puffs are delivered at or above 135 degrees Fahrenheit and placed into the hot holding unit immediately.

[Suitable Alternative] Manager will discard the remaining by 6:00 PM.

Minor Violations

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

Inspector Observations:

Manager does not appear to understand the basic food safety concepts.

[Corrective Action] Manager may need to go take a class on basic food safety. Food Handler classes are available online.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. A roll of paper towel was observed stored outside of the paper towel dispenser at the coconut shredding room.

[Corrective Action] Store the roll of paper towel inside of the paper towel dispenser.

2. Lack of paper towels in the restroom. Facility uses a separate loose roll of toilet paper to dry hands.

[Corrective Action] Ensure the paper towel dispenser is stocked at all times.

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

Inspector Observations:

1. Rodent droppings observed on the floor by the water heater, on the floor under snack shelving and worshipping items at space 558-A.

[Corrective Action] Clean and sanitize areas of old rodent droppings. Maintain facility clean.

2. Fruit flies observed around the floor sink at the coconut shredding room.

[Corrective Action] Eliminate fruit flies using safe methods.

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

Inspector Observations:

Lack of label for a bag of udla (like black beans). No price label for the young goat and frozen fishes.

[Corrective Action] Provide a label for the udla. Provide price label for the young goat and fishes.

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

Inspector Observations:

Heavy grime accumulation on the basin of the handwash sink in the coconut shredding room.

[Corrective Action] Thoroughly clean and maintain clean.

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:

The 3 compartment sink is inaccessible. Stacks of flattened cardboards are placed on the 3 compartment sink to use as a work surface.

[Corrective Action] Ensure the 3 compartment sink is accessible. Discard all cardboard on the sink.

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:

Prep sink was observed cracked.

[Corrective Action] Repair or replace the prep sink.

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

Inspector Observations:

Cooking equipments observed in the back room of space 558-A. No exhaust hood observed. Per manager, small samosas are deep fried.

[Corrective Action] No cooking is allowed in this facility.

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

Inspector Observations:

1. Damaged floor observed by the single door upright cooler.

[Corrective Action] Maintain floor in good condition.

2. Damaged floor observed in the walk-in cooler.

[Corrective Action] Maintain floor in good condition.

3. Flooring in the coconut shredding room has accumulation of grime and the floor is very wet.

[Corrective Action] Maintain floors clean. Maintain floors dry when possible.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

The space next door (558-A) has been added to the facility. There have not been any plan submittal to this department and the space has not been approved for use.

[Corrective Action] Submit plans to this department by 10/08/2025.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
milk	3 door undercounter cooler	40.00 Fahrenheit	
cheese, raw shell eggs	3 door upright cooler	44.00 Fahrenheit	
milk, yogurt	walk-in cooler	41.00 Fahrenheit	
milk, cheese	dairy cooler	37.00 Fahrenheit	
chicken puff, veg puff, egg puff	hot holding unit	98.00 Fahrenheit	
hot water	prep sink	123.00 Fahrenheit	
chicken	single door upright display cooler	44.00 Fahrenheit	
masala roti uncooked	single door upright display cooler	56.00 Fahrenheit	by front door

Overall Comments:

The space at 558-A is a new addition to the facility. Per manager, the space has been in use for about 5 months. Submit application to the Plan Check Program at the department no later than 10/08/2025.

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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 **10/8/2025**. 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.

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: Ali Asraf
Manager

Signed On: September 24, 2025