

**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**

<b>Facility</b> FA0214056 - BAWARCHI INDIAN CUISINE		<b>Site Address</b> 594 E EL CAMINO REAL, SUNNYVALE, CA 94087		<b>Inspection Date</b> 07/27/2022	
<b>Program</b> PR0301759 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SRSK GROUP, INC		<b>Inspection Time</b> 12:15 - 13:45
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> VIGHNESHWAR	<b>FSC</b>		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>75</b>

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						S
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		
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	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	X	
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		
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	X	
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	X	
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:** *Observed potentially hazardous foods located next to cookline and on top of the food prep cold hold unit that measured in the temperature danger zone. According to the PIC, the food is left out during lunch time for a few hours and then put back into the refrigerator. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Facility may choose to implement TPHC (Time as a Public Health Control) provided they fill out the Department's TPHC form, time mark the food for 4 hours and discard the food at the end of the 4 hour mark. [SA] PIC will discard the paneer and eggs at the end of lunch service.*

### Minor Violations

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

**Inspector Observations:** *Hot water was not available at 2 comp food prep sink (according to PIC, the hot water was turned off due to a leak). [CA] Provide hot water of 120F at the food prep sink.*

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 several containers of food and spices that were uncovered in the refrigerator and on food prep surfaces. [CA] Ensure food is protected and covered.*

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

**Inspector Observations:** *Observed cooking equipment with heavy accumulation of grease, food debris and dust. [CA] Thoroughly clean and sanitize equipment.*

**Observed accumulation of dust around ceiling vents. [CA] Clean and sanitize vents and ceilings; maintain in good condition.**

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 broken ice machine. [CA] Repair, replace or remove ice machine.*

**Observed food prep surfaces and cutting boards in poor condition (broken, stained and soiled). [CA] Replace damaged food prep surfaces and cutting boards. Regularly clean and sanitize.**

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

**Inspector Observations:** *Observed 2 lights that were not functioning underneath the hood. [CA] Replace/repair lights.*

**Observed heavy accumulation of grease on hood filters. [CA] Thoroughly clean and sanitize filters on a regular basis.**

**Observed a 2 burner range that was positioned in a way that was not covered by the hood. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.**

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

**Inspector Observations:** *Observed soiled wiping cloths left of food prep surfaces. [CA] 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

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**Inspector Observations: Leak under 2 comp sink. [CA] Repair leak and maintain in good condition.**

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

**Inspector Observations: Observed heavy accumulation of grease and food debris on floors and walls. [CA] Thoroughly clean and sanitize floors and walls on a regular basis.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

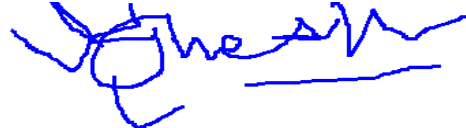
Item	Location	Measurement	Comments
chlorine	warewash machine	50.00 PPM	
hot water	3 comp sink	120.00 Fahrenheit	
raw shell eggs	on top of food prep cold hold	79.00 Fahrenheit	
green bean	3 door freezer	24.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
fish, chicken, mango lasse	walk-in cooler	41.00 Fahrenheit	
chicken	food prep cold hold	41.00 Fahrenheit	
paneer	in bucket next to cookline	53.00 Fahrenheit	
chicken	in container on shelf next to cookline	71.00 Fahrenheit	
veg curry	food prep cold hold	37.00 Fahrenheit	

## Overall Comments:

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 **8/10/2022**. 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: Vighneshwar  
Manager

Signed On: July 27, 2022