

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 FA0214211 - MADURAI IDLI KADAI		Site Address 744 S WOLFE RD, SUNNYVALE, CA 94086		Inspection Date 07/17/2026		Placard Color & Score GREEN 81		
Program PR0302291 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAI SHAKTI FOODS INC		Inspection Time 13:15 - 14:55			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By CHANDRA RABI				FSC Chandra Ravichandran 06/25/2028

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						
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			
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						

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		
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	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		
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:

Shredded cheese and diced tomatoes in the prep unit measured 52F. [corrective action] Potentially hazardous foods must be maintained at 41F or below. [correction] Food was relocated to another refrigerator.

Minor Violations

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

Inspector Observations:

Observed a bucket of water placed on the storage rack across from the griddle. Chef reported that the water is used to rinse hands. [corrective action] Hands must be washed at the dedicated hand sink as needed. Do not use the bucket of water to rinse hands. [corrective action] Bucket was removed from the cook line and water was discarded.

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

Inspector Observations:

Observed opened bags of dry ingredients near the back door. [corrective action] Once bags are opened, ensure to store contents in a food container with tight fitting lid. Label each container with name of ingredient.

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:

1. Ambient temperature of the prep unit measured 50F. Chef stated lid was kept open during lunch time. After closing lid, ambient temperature observed to decrease and measured at 48F. [corrective action] Ensure this unit can hold food at 41F or below. If ambient temperature does not reach 41F or below, call technician to service the prep unit.

2. Observed the racks across from the griddle to be lined with unfinished wood. [corrective action] Replace the wood with a material that is smooth, easily cleanable, and non-absorbent.

Note: Discussed possibility of using fiberglass reinforced plastic (FRP) with the chef.

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 several pots stored outside of this facility at the dumpster area. [corrective action] Store equipment inside of this facility.

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

Inspector Observations:

Observed steamer to extend beyond hood canopy. Gaps were observed between equipment that are under the hood. [corrective action] Arrange the equipment so that they are all entirely under the exhaust hood with 6" overhang from the edge of the canopy.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine sanitizer	dishwasher	50.00 PPM	
tomato chutney	work table	38.00 Fahrenheit	Coconut, tomato, and cilantro chutney held on work table at room temperature. Each container was labeled with start time of 1:15 PM and will be discarded when this facility closes after lunch at 2:30 PM
hot water	prep sink	126.00 Fahrenheit	
lentil & rice	food warmer	160.00 Fahrenheit	
vegetarian biriyani	walk-in cooler	38.00 Fahrenheit	
ambient	prep unit	50.00 Fahrenheit	
mashed potato	food warmer	170.00 Fahrenheit	
warm water	restroom	100.00 Fahrenheit	
sambal	food warmer	135.00 Fahrenheit	
diced tomato	prep unit	52.00 Fahrenheit	
shredded cheese	prep unit	52.00 Fahrenheit	
hot water	3-compartment sink	130.00 Fahrenheit	
lentil & rice (cooling)	walk-in cooler	110.00 Fahrenheit	Cooling in open shallow stainless steel pan
vegetarian curry	food warmer	160.00 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 **7/31/2026**. 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: Marshan Steevan
Manager
Signed On: July 17, 2026