

**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 FA0214197 - SANKRANTI		Site Address 727 S WOLFE RD, SUNNYVALE, CA 94086	Inspection Date 06/07/2023
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SANKRANTI RESTAURANT G	Inspection Time 11:15 - 12:20
Inspected By SUkhREET KAUR	Inspection Type LIMITED INSPECTION	Consent By SAHIL	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**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 paper towel at hand wash sink located in to go food prep area. Dispenser is not operable. Per PIC, he will replace the dispenser.**

**[CA] Single use paper towel shall be available in dispensers at all times.**

**[SA] Napkins provided above dispenser.**

**Minor Violations**

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

**Inspector Observations: Observed new items (rice pudding and chicken to go boxes) added to TPHC but not added on the log. Written procedures available. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Items added to the log and written procedure.**

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: Chlorine in dish machine measured at 25 ppm.**

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

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: Three compartment sink lacks goose neck faucet. Observed a hose attached to get water access, the hose is not approved. Per owner, three comp is under repair, the plumbing at the bottom is broken. Per owner, the plumbing will be fixed today.**

**[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.**

**Remove the hose immediately.**

**Send photos of proof to [sukhreet.kaur@deh.sccgov.org](mailto:sukhreet.kaur@deh.sccgov.org) by 6/9/23**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Chicken Briyani	On counter	180.00 Fahrenheit	TPHC
Hot water	Food preparation sink	120.00 Fahrenheit	
Raw chicken	Walk in cooler	40.00 Fahrenheit	
Rice pudding	On counter (To go boxes)	58.00 Fahrenheit	TPHC
Mango lassi	Beverage refrigerator	40.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Chicken	On counter (to go boxes)	85.00 Fahrenheit	TPHC
Chlorine	Dis machnie	25.00 PPM	

**Overall Comments:**

CO0153111

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<b>Program</b> PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> SANKRANTI RESTAURANT GROUP INC	<b>Inspection Time</b> 11:15 - 12:20

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 **6/21/2023**. 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



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**Received By:** Srinivasa V

**Signed On:** June 07, 2023