

# 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 FA0214355 - ABHIRUCHI	Site Address 893 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 06/13/2023
Program PR0304575 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ABHIRUCHI LLC	Inspection Time 13:20 - 14:00
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By ABHI

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 06/06/2023

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 06/13/2023**

Cited On: 06/06/2023

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

**Compliance of this violation has been verified on: 06/13/2023**

#### Minor Violations

Cited On: 06/06/2023

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

**Compliance of this violation has been verified on: 06/13/2023**

#### Measured Observations

Item	Location	Measurement	Comments
Chlorine	Three compartment sink	100.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	

#### Overall Comments:

*On site for follow up inspection.*

*Violation K07, K08 and K14 corrected.*

*No food items observed on TPHC. Reviewed TPHC guidelines with PIC if potentially hazardous foods are kept on time control.*

*Chlorine in measured at 100 PPM.*

*Soap and paper towel observed in dispensers at kitchen hand wash sink.*

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 **6/27/2023**. 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.

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**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

*Handwritten signature in blue ink: K. H. A.*

**Received By:** Hari

**Signed On:** June 13, 2023