

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 FA0213657 - SHOSHA		Site Address 141 S MURPHY AV 141, SUNNYVALE, CA 94086		Inspection Date 08/20/2026		Placard Color & Score GREEN 76		
Program PR0303234 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROCKET SALES CORP		Inspection Time 12:20 - 13:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SHERIN AND NAGENDRA				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						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	X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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				S
K22	Sewage and wastewater properly disposed			X	X			
K23	No rodents, insects, birds, or animals	X						S

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		
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		
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:

In the two door upright cooler at the hallway leading into the kitchen, raita, curries, and masala measured between 46F and 47F, and cooked rice measured 56F. Ambient of the unit measured 47F via probe. Observed the gasket of the unit entirely missing in the center, between the two doors, with electrical wiring exposed. Per staff, cooked rice had been placed into the unit less than 3 hours prior, and the other items had been maintained in the unit overnight.

In a pan to the left of the fryers, fried peppers measured 71F. Per the PIC, peppers should be placed into refrigeration following being fried. PIC stated that peppers had been fried less than 1 hour prior.

On a prep table in the main kitchen area, a container of heavy cream measured 53F. Per staff, heavy cream had been removed from refrigeration less than 30 minutes prior.

In the cold hold inserts of the cold table across from the cook-line, paneer, sliced tomatoes, and masala measured between 51F and 53F. Per staff, items had been placed into the cold table less than 1.5 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Raita, curries, and masala maintained in the improperly functioning two-door upright was voluntarily condemned and discarded. All other items were relocated to adequate refrigeration or placed into proper ice baths.

Follow-up By
08/25/2026

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed touching raw chicken, then attempted to handle a clean pan before being stopped and instructed to wash his hands.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Employee properly washed his hands.

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

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Inspector Observations:

1. Chlorine sanitizer measured 0 ppm in the upright mechanical dishwasher in the main kitchen area while not in active use. Upon investigation, observed the bottle of chlorine sanitizer feeding into the machine to be nearly empty.

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

[COS] Employees swapped out the bottle of chlorine sanitizer. Chlorine sanitizer remeasured 50 ppm in the mechanical dishwasher.

2. Chlorine sanitizer measured 0 ppm in the under-counter bar dishwasher while not in active use.

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

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

Inspector Observations:

Water at the hand sink at the room leading into the kitchen area measured 62F via probe. Per staff, this sink is seldom used.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Observed the floor drain underneath the mechanical dishwasher completely clogged with wastewater and large amounts of food debris. No active overflow observed.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

[COS] Employees cleaned out the floor sink and pipe. Wastewater observed capable of draining.

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 raw shell eggs stored directly over cauliflower in the walk-in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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:

Ambient of the two-door upright cooler at the hallway leading into the kitchen measured 47F via probe. Observed the gasket of the unit entirely missing in the center, between the two doors, with electrical wiring exposed.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
paneer	cold hold inserts - cook-line	52.00 Fahrenheit	
ice cream	two-door under-counter freezer - main kitchen	13.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	
lentils	walk-in cooler	38.00 Fahrenheit	
masala	two-door prep cooler	40.00 Fahrenheit	
frozen chicken	walk-in freezer	0.00 Fahrenheit	
masala	walk-in cooler	48.00 Fahrenheit	cooling
chlorine sanitizer	mechanical dishwasher - kitchen	0.00 Fahrenheit	corrected to 50 ppm
hot water	three compartment sink - kitchen	120.00 Fahrenheit	
samosas	walk-in cooler	36.00 Fahrenheit	
hot water	three compartment sink - bar	120.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chutney	two-door under-counter cooler - main kitchen	39.00 Fahrenheit	
chicken 65	walk-in cooler	37.00 Fahrenheit	
ambient	one-door prep cooler	41.00 Fahrenheit	
warm water	hand sink - main kitchen	100.00 Fahrenheit	
rice	walk-in cooler	37.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Salar Indian Restaurant and Bar

NEW OWNER: Akhanda Sai LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$2478.00 + \$619.25 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 09/01/2026 - 08/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 08/20/2026*

*Permit conditions:

1. THE UPRIGHT DISHWASHER LOCATED IN THE BACK OF THE HOUSE IS CONDITIONALLY APPROVED WITHOUT A TYPE II HOOD. IF THERE ARE SIGNS OF VENTILATION PROBLEM, WHICH INCLUDES BUT NOT LIMITED TO EXCESS HEAT IN THE FACILITY THAT RESULTS IN UNCOMFORTABLE WORK CONDITIONS FOR EMPLOYEES, THE EXEMPTION THE EXEMPTION SHALL NOT BE DEEMED TO SUPERSEDE ANY LOCAL BUILDING AND FIRE CODE REQUIREMENTS. IN THE EVENT THAT A FUTURE CHANGE IN OWNERSHIP OCCURS, THE NEW OWNER SHALL BE MADE AWARE OF THESE CONDITIONS.
2. IF THERE ARE SIGNS OF GREASE ACCUMULATION, OR STAINING ALONG THE WALL OF THE TYPE 1 HOOD, A NEW AIR BALANCE WILL BE REQUIRED.
3. THE UPSTAIRS RESTROOMS ARE CONDITIONALLY APPROVED WITHOUT VENTILATION.

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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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 **9/3/2026**. 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: Nagendra A.
Owner
Signed On: August 20, 2026