

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 FA0254579 - MADRAS CAFE		Site Address 1177 W EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 06/04/2025		Placard Color & Score GREEN 75		
Program PR0371369 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RAMASAMY, RAMAMOORTH		Inspection Time 14:45 - 16:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By KODAI KUMARASAMY				FSC Not Available

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			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X	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		
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		X
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: *Measured internal temperature of raita in ice bath on prep counter to be 54F. Per PIC, raita is made from cold or room temperature ingredients only (no heating/cooking involved). Ice did not come up the side of the raita container.*

Measured internal temperatures of multiple PHFs in the front walk-in refrigerator to be 54-55F. PIC stated the items were all prepared less than 4 hours prior, most less than one hour prior. (at noon).

Note: *ambient temperature of the walk-in measured 57F after the door was kept closed for 30 minutes.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[COS] *All foods were moved to the other walk-in refrigerator.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *A valid food safety manager's certificate was not available.*

[CA] *Obtain a valid manager's food safety certificate. *REPEAT VIOLATION**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed raita was cooling in a large multi-gallon container in the walk-in refrigerator (raita measured 54F).*

[CA] *Cool foods rapidly by storing in thin layers/portions no thicker 2 inches for thick foods and 3 inches for thin foods like broths.*

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: *Measured chlorine in the 3-compartment sink to be 50ppm. Employee was washing dishes.*

[CA] *When manually washing dishes, sanitize dishes in 100ppm chlorine.*

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 temperature of the front walk-in refrigerator measured 57F after the door was kept closed for 30 minutes.*

[CA] *Repair refrigerator so that it can keep foods at 41F and below.*

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: *In a bulk flour container: observed scoop handle was in contact with the flour.*

[CA] *Store scoops so that the handle is not in contact with food.*

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

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Inspector Observations: *Observed one light bulb under the front hood was not functional.*

[CA] Repair/replace light bulb.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed the back door was left open during the inspection.*

[CA] Keep the back door closed to prevent vermin entry.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
TOMATO RICE	WALK-IN REFRIGERATOR	54.00 Fahrenheit	COOLING, ONE HOUR
MYSORE MASALA DOSA	WALK-IN REFRIGERATOR, COOLING	54.00 Fahrenheit	COOLING FOR ONE HOUR
WARM WATER	HANDSINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
TAMARIND ONION GRAVY	HOT HOLDING	160.00 Fahrenheit	
PONGAL	HOT HOLDING	165.00 Fahrenheit	
SEMOLINA SWEET	HOT HOLDING	145.00 Fahrenheit	
RAITA	WALK-IN REFRIGERATOR	54.00 Fahrenheit	COOLING, ONE HOUR
CHLORINE	3-COMPARTMENT SINK	50.00 PPM	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
MANGO LASSI	GLASS DOOR REFRIGERATOR	40.00 Fahrenheit	
PANEER	ICE BATH	40.00 Fahrenheit	
RAITA	ICE BATH, PREP AREA	54.00 Fahrenheit	HELD FOR ONE HOUR
CHLORINE	DISHWASHER	50.00 PPM	

Overall Comments:

Routine inspection conducted in conjunction with CO0156987.

Due to technical difficulties, this report will be emailed to the facility.

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 **6/18/2025**. 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: Kodai Kumarasamy
Manager

Signed On: June 04, 2025