

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 06/24/2025		Placard Color & Score <div style="font-size: 2em; font-weight: bold; color: red; text-align: center;">RED</div> <div style="font-size: 3em; font-weight: bold; color: black; text-align: center;">47</div>		
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANKRANTI RESTAURANT G		Inspection Time 11:35 - 14:50			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By SRINI				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				N
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				
K07	Proper hot and cold holding temperatures		X		X			N
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					N

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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X
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 boiled eggs at 64F, 2 containers of curries measured at 49F. Per PIC, eggs were boiled within last two hours and curries were taken out and kept outside to reheat some portions before moving back to cooler.*

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC moved the PHFs to large walk in cooler for cooling.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: **CLOSURE VIOLATION**

***Repeat violation**

Observed broken waste pipe under three compartment sink, when water is turned on, it is draining on the floor and into the grease trap. The water is not draining into the approved floor sink next to the sink.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: **CLOSURE VIOLATION**

1. Observed Vermin: Documented in the following areas:

COCKROACHES

Observed cockroach activity in the following areas:

- 1 live cockroach on sticky trap on the wall above outlet near tandoor oven and naan/dough prep table.**
- 1 live cockroach on wire conduit above outlet on wall next to tandoor oven and naan/dough prep table.**
- 1 live cockroach on side of trash can next to kitchen hand wash sink.**

RODENT DROPPINGS

Observed rodent droppings in the following areas:

- On cooking equipment and floor on racks in hllway storage next to bulk food storage room.**
- On stainless steel shelf in back prep area (under the ceiling whole area)**
- In back hallway that is shared with Vishnuji**
- Numerous droppings in outside equipment and onion storage area**
- On top of bucket and unused equipment directly in front of back door.**

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified

4. Notification: The person in charge during inspection, Srini, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

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

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Inspector Observations: *Lack of food manager certificate and food handler cards for employees.*

[CA] *Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

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

Inspector Observations: *Hot water measured at 114F.*

[CA] *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

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 onions stored outside the facility.*

[CA] *Food or food related equipment shall be stored in an approved fully enclosed food facility.*

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 small walk in cooler is 49F. The walk in cooler door is broken, it does not close fully. Small prep unit in front of cookline is not working.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair the walk in cooler.*

Observed carboard used as shelf and floor lining and foil used as shelf lining.

[CA] *Discontinue the use of cardboard boxes and foil to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

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 utensils and equipment stored in a restroom. Per PIC, the restrooms are not used.*

[CA] *Equipment shall be stored within an approved facility to prevent contamination.*

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

Inspector Observations: *Accumulation of grease on ventilation hood filters.*

[CA] *Clean mechanical exhaust hood and/or filters of grease accumulation.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Lack of thermometer in refrigerator units.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

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: *Waste pipe under three compartment sink is broken.*

[CA] *Repair plumbing fixture and maintain in clean and good repair.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Observed excessive food and grease debris and unused equipment and utensils in trash area.*

[CA] *Refuse enclosure not kept clean of debris to prevent buildup of soil and attractants for vermin.*

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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 unused equipment and utensils within the facility prep and storage area, two restrooms that are being used as storage rooms and back hallway of the facility and back side of the facility where onions are stored.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

[CA] Storage room shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Accumulation of food debris, excessive grease on floors and walls in cookline area, warewash area.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Broken ceiling panels in back prep and storage area. Observed a small hole on ceiling above unused restroom that is used for utensils and equipment.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Observed loose FRP panels in front of small walk in cooler and walk in freezer. And in front of three compartment sink.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed an approved small oven used to reheat chicken in front packing area.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Discontinue using the oven until it is approved.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Curry	Hot holding on burner	140.00 Fahrenheit	
Eggs	Small walk in cooler	64.00 Fahrenheit	
Ambient	Small wal in cooler	49.00 Fahrenheit	
Spinach Curry	Hot holding on burner	135.00 Fahrenheit	
Hot water	Three compartment sink	114.00 Fahrenheit	
Curries	Small walk in cooler	49.00 Fahrenheit	
Cooked meat	Large walk in cooler	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	

Overall Comments:

Facility shall cease and deist all food operations.

Facility is closed due to rodent and cockroach infestation.

Food facility shall remain closed and complete the following requirements before reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider**

Ensure the facility is cleaned and sanitized and there is no evidence of rodent droppings or cockroaches in the facility.

All the affected equipment shall be cleaned and sanitized.

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Any adulterated or contaminated food shall be discarded.

Any open holes or gaps shall be sealed.

Move food containers six inches above the floor and away from walls to provide access for cleaning and for vermin/pest control inspection.

Contact district specialist Sukhreet Kaur at (408) 918-3460 or sukhreet.kaur@deh.sccgov.org to schedule re inspection once the above requirements are completed.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit

CLOSURE / PERMIT SUSPENSION NOTICE

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 7/8/2025. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: SRINI V

Signed On: June 24, 2025