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	Site Address	Inspection Date
FA0253544 - RAJJOT SWEET & SNACK	1234 WOLFE RD, SUNNYVALE, CA 94086	11/17/2026
Program	**Owner Name**	**Inspection Time**
PR0369162 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	GILL, TEK	15:45 - 16:30
Inspected By	**Inspection Type**	**Consent By**
MADELINE MEZA	FOLLOW-UP INSPECTION	INDRA SHARMA

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/16/2026
K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)
Compliance of this violation has been verified on: 11/17/2026

Cited On: 11/16/2026
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)
Compliance of this violation has been verified on: 11/17/2026

Cited On: 11/16/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 11/17/2026

Cited On: 11/16/2026
K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419
Compliance of this violation has been verified on: 11/17/2026

Cited On: 11/16/2026
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 11/17/2026

Minor Violations

Cited On: 11/16/2026
K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

This violation found not in compliance on 11/17/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
Cooked rice	Two door undercounter fridge	40.00 Fahrenheit	
Hot water	food prep sink	120.00 Fahrenheit	
Warm water	handsinks	100.00 Fahrenheit	
Ambient	Display fridge	40.00 Fahrenheit	
Ambient	Walk-in cooler (x2)	41.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	

Overall Comments:

On site to conduct a follow-up inspection per facility request. The facility was previously closed due to evidence of vermin infestation on 11/16/2026.

Confirmed the facility completed the following steps for re-opening:

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0253544 - RAJJOT SWEET & SNACK	1234 WOLFE RD, SUNNYVALE, CA 94086	11/17/2026
Program	**Owner Name**	**Inspection Time**
PR0369162 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	GILL, TEK	15:45 - 16:30

1. The facility provided a reopening checklist documenting completion of sanitation, food safety and vermin prevention measured have been complete.

2. The facility provided a report from its licensed pest control company, Crane Pest Control. Treatment was conducted on 11/16/2026. The report documented no evidence of vermin activity at the time of treatment. An additional follow up inspection by Crane Pest Control is scheduled for 11/23/2026. The operator was instructed to immediately cease facility operations and contact pest control for further exclusion and/or treatment if evidence of an ongoing vermin infestation is identified during the follow-up inspection with Crane Pest Control. The operator was instructed to email the follow-up report with Crane pest control to madeline.meza@deh.sccgov.org.

3. No live or dead vermin activity or active contamination of food was observed at the time of inspection.

During the exit interview, the operator was instructed to email proof of enrollment in the Food Safety Certification (FSC) exam by 11/30/2026. If proof is not received by this deadline, the operator will be referred to department management for an office hearing. Applicable hearing fees may apply.
The facility is hereby authorized to operate. Continue to address the remaining violations as cited on the routine inspection report.

CONTACT INFORMATION:
Madeline Meza
madeline.meza@deh.sccgov.org.
Main line and department email: 408-918-3400 or DEHWEB@deh.sccgov.org

FACILITY RE-OPENED / PERMIT REINSTATED

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 **12/1/2026**.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: Indra Sharma
Manager/partner
Signed On: November 17, 2026