

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 FA0214016 - CHAAT BHAVAN EXPRESS		Site Address 544 LAWRENCE EX, SUNNYVALE, CA 94085		Inspection Date 04/19/2024	
Program PR0305656 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DEEP STARS, INC		Inspection Time 13:10 - 14:35
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION	Consent By ATINDERPAL SINGH	FSC Atinderpal Singh 7/31/2028		

Placard Color & Score GREEN 92

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						
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						

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	X	X
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	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	X
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0214016 - CHAAT BHAVAN EXPRESS	Site Address 544 LAWRENCE EX, SUNNYVALE, CA 94085	Inspection Date 04/19/2024
Program PR0305656 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DEEP STARS, INC	Inspection Time 13:10 - 14:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed hood and vent cleaner attached to quat dispenser at back 3-comp-sink. [CA] Attach quat sanitizer to quat dispenser at back 3-comp-sink. [COS] PIC cleaned out line and attached quat sanitizer to quat dispenser. Final read measured 200ppm quat.

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: Quat sanitizer dispenser at side 3-comp-sink is not working (not pumping). [CA] Repair quat sanitizer dispenser at side 3-comp-sink to dispense 200ppm quat sanitizer or as specified by manufacturer.

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

Inspector Observations: Observed dust buildup on restroom vent covers. [CA] Clean restroom vent covers.

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 back door propped open. [CA] Keep back door closed to prevent the entrance and harborage of vermin. [COS] PIC closed back door.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	restroom handsinks	100.00 Fahrenheit	
daal - cooked lentils	cooling rack	82.00 Fahrenheit	cooling
yogurt	cold holding prep	41.00 Fahrenheit	
daal - cooked lentils	walk-in-cooler	41.00 Fahrenheit	
paneer	cold holding prep	41.00 Fahrenheit	
lassi	front cooler	41.00 Fahrenheit	
kulfi	freezer	4.00 Fahrenheit	
sauteed onions	reach in cooler	40.00 Fahrenheit	
cut tomatoes	cold holding prep	41.00 Fahrenheit	
rice	hot holding	141.00 Fahrenheit	
curry	walk-in-cooler	41.00 Fahrenheit	
cholley - cooked beans	cooling rack	127.00 Fahrenheit	cooling
chutney	walk-in-cooler	40.00 Fahrenheit	
yogurt	walk-in-cooler	40.00 Fahrenheit	
ambient air temp	walk-in-freezer	5.00 Fahrenheit	
hot water	3-comp-sinks/prep sink	120.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0214016 - CHAAT BHAVAN EXPRESS	Site Address 544 LAWRENCE EX, SUNNYVALE, CA 94085	Inspection Date 04/19/2024
Program PR0305656 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DEEP STARS, INC	Inspection Time 13:10 - 14:35

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 **5/3/2024**. 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: Atinder Singh
Manager

Signed On: April 19, 2024