

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 FA0214426 - CHAAT HOUSE		Site Address 939 W EL CAMINO REAL 111, SUNNYVALE, CA 94068		Inspection Date 06/22/2026		Placard Color & Score YELLOW 80		
Program PR0307372 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROYAL TAJ INC		Inspection Time 11:30 - 13:30			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By CHARANJIT DHAMI				FSC CHARANJIT DHAMI 3/2/2030

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						
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			
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		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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: PHFs measured at improper holding temperatures: Onion gravy (62F), spinach (99F). Per PIC. PHFs were prepared less than 2h ago.

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

[COS] PHFs will be discarded within 4h of removal from temperature control.

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

Inspector Observations: Three live cockroaches were observed at the front of the facility, away from food and food contact surfaces, all vermin were eliminated. Cockroaches were observed under a used equipment, equipment was removed and discarded, and affected area was cleaned and sanitized. No additional evidence of infestation was found.

Facility is serviced monthly, report was provided for review.

[CA] Clean and sanitize all affected areas, obtain regular pest control service, seal all gaps and crevices to prevent vermin entry, and remove any unused or unnecessary equipment to eliminate potential harborage sites.

A follow-up inspection will be conducted.

Follow-up By
06/24/2026

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Food containers stored directly on the floor inside the walk in.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Dust buildup on walk in fan guards.

[CA] Clean regularly.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
lentils	walk in	41.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
beans	walk in	40.00 Fahrenheit	
cu tomatoes	prep table	41.00 Fahrenheit	
paneer	ice bath	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
spinach	at cookline	99.00 Fahrenheit	
yogurt	prep table	41.00 Fahrenheit	
potatoes	walk in	41.00 Fahrenheit	
yogurt	ice bath	41.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
onion gravy	at cookline	62.00 Fahrenheit	

Overall Comments:

Note: A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645(minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action.

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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 **7/6/2026**. 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: CHARANJIT DHAMI
Owner
Signed On: June 22, 2026