

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 FA0253544 - RAJJOT SWEET & SNACK | | Site Address 1234 WOLFE RD, SUNNYVALE, CA 94086 | | Inspection Date 03/13/2025 | | Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 76 </div> | | |
| Program PR0369162 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name GILL, TEK | | Inspection Time 12:15 - 14:15 | | | |
| Inspected By SUHKREET KAUR | | Inspection Type ROUTINE INSPECTION | | Consent By INDRA | | | | 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 | | | | | | S |
| K06 | Adequate handwash facilities supplied, accessible | | X | | X | | | |
| 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 | | | | 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 | | |
| 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 | X | |
| 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 | 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 | | |
| K49 | Permits available | | |
| K58 | Placard properly displayed/posted | | |

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed hand wash sink blocked with utensils inside the sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC cleared the sink.

Minor Violations

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

Inspector Observations: *Repeat violation

Lack of food safety certificate for manager in the facility.

[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.

Email certificate to inspector at sukhreet.kaur@deh.sccgov.org

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed old rodent droppings in the back corner of the storage room near side screen

door. Observed old droppings in the empty storage containers near water heater.

Per PIC, the hole where rodents were coming from has been closed with cement and wire screen.

Observed pest control report from February.

[CA] Clean and sanitize areas of old droppings.

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

Inspector Observations: Observed lack of lids on buckets with sauces.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Observed food stored on floors in walk in cooler.

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

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed labels on dry snack items at the front grab and go station, labels are missing some information.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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

Inspector Observations: Observed accumulation of food splashes and other debris on equipment door handles, around three compartment sink.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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 a gap greater than 1/4 inch in the door located in the middle of the back storage.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

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Inspector Observations: Floors under cooking equipment, walk in cooler and through the facility are accumulated with food debris, dust and dirt.

[CA] Floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

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

Measured Observations

| Item | Location | Measurement | Comments |
|-------------------|----------------------------|-------------------|----------|
| Lentils | Large walk in cooler | 40.00 Fahrenheit | |
| Chicken curry | Front hot holding unit | 145.00 Fahrenheit | |
| Cooked vegetables | Large walk in cooler | 40.00 Fahrenheit | |
| Hot water | Three compartment sink | 120.00 Fahrenheit | |
| Chickpeas | Prep unit | 40.00 Fahrenheit | |
| Cooked vegetable | Front hot holding unit | 140.00 Fahrenheit | |
| Milk | Upright beverage unit | 41.00 Fahrenheit | |
| Samosas | Fryer (hot holding) | 145.00 Fahrenheit | |
| Rice | Warmer | 150.00 Fahrenheit | |
| Cooked meat | Small walk in cooler | 40.00 Fahrenheit | |
| Uncooked chicken | Small walk in cooler | 40.00 Fahrenheit | |
| Uncooked samosas | Large walk in cooler | 39.00 Fahrenheit | |
| Water | Hand wash sink | 100.00 Fahrenheit | |
| Half and half | Under counter refrigerator | 40.00 Fahrenheit | |

Overall Comments:

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 **3/27/2025**. 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: INDRA SHARMA
PIC
Signed On: March 13, 2025