

**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 FA0214355 - ABHIRUCHI		Site Address 893 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 01/12/2024
Program PR0304575 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ABHIRUCHI LLC	Inspection Time 11:00 - 11:45
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By ANITHA	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 01/09/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 01/12/2024**

Cited On: 01/09/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**This violation found not in compliance on 01/12/2024. See details below.**

Cited On: 01/09/2024

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Compliance of this violation has been verified on: 01/12/2024**

**Minor Violations**

Cited On: 01/12/2024

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Observed lentil cooling in deep metal container.[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids. After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.**

Cited On: 01/12/2024

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

**Inspector Observations: Measured hot water at 106F at three compartment sink.[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.**

**Measured Observations**

Item	Location	Measurement	Comments
Chlorine	Three compartment sink	200.00 PPM	Adjusted to 100 ppm.
Water	Hand wash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	106.00 Fahrenheit	
Lentils	On counter	106.00 Fahrenheit	cooling in deep metal container

**Overall Comments:**

**Follow up inspection for routine inspection conducted on 1/9/24.**

**Major violation K07 and K14 corrected.**

**Discussed cooling process with PIC.**

**Maintain hot water at least 120F at three compartment sink.**

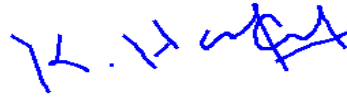
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **1/26/2024**. 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



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**Received By:** Hari

**Signed On:** January 12, 2024