

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 FA0214419 - TAJ MAHAL		Site Address 933 E DUANE AV, SUNNYVALE, CA 94085		Inspection Date 11/19/2024		Placard Color & Score YELLOW 56		
Program PR0304438 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name MEMON, SAIFULLAH		Inspection Time 10:00 - 13:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By MEMON IQBAL				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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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		X			N
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	X	
K27	Food separated and protected	X	
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	X	
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		
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

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

Inspector Observations: *Measured tofu at 52 F and peeled garlic at 51 F within the produced display case fridge. PIC stated that the items were placed within the unit one day prior.*
[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*
[COS] *Tofu and peeled garlic were voluntarily discarded at the time of inspection.*

Follow-up By
11/21/2024

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

Inspector Observations: *Observed employee wash knives with water only at the meat department warewashing sink.*
[CA] *Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*
[COS] *Knives properly sanitized using 100 ppm chlorine.*

Follow-up By
11/21/2024

Minor Violations

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

Inspector Observations: *Food safety manager certificate is expired.*
[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.*

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

Inspector Observations: *The produced department three compartment and one compartment dump sink lacks a hot water supply.*
[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.*

Follow-up By
11/21/2024

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *The produce area mop sink drain is clogged.*
[CA] *Clean drain so that it is free flowing.*

Follow-up By
11/21/2024

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

Inspector Observations: *Observed rodent droppings in the following locations:*
1. Under equipment and clutter at the back loading dock area
2. In the old condenser room above the meat department
3. In the produce area rice storage room
4. On the second level above the dairy refrigerator
[CA] *Clean and sanitize area of old droppings.*

Follow-up By
11/21/2024

Met with professional pest control service for facility.

If evidence of vermin is observed during the follow-up inspection, further enforcement actions may be forthcoming.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: *Observed the thawing of chickens in standing water within the rear 3 compartment sink.*
[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed the sale of bulk olives and cheese within the grocery area.*
[CA] *Discontinue the sale of open olives and cheese for customer self service.*

Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

The display case refrigerator at the meat department has been partially removed, creating an area of direct access to the meat department by customers.
[CA] *All food shall be separated and protected from possible contamination. Separate meat department from customer area by the replacement of the refrigerator or other affective means.*

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

Inspector Observations: *Observed bulk rice bags stored directly on the floor of the dry storage area.*
[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: *Observed the build-up of garbage and debris in the meat department storage room.*
[CA] *Floors shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility lacks sanitizer test strips.*
[CA] *Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

Facility lacks rubber stoppers for use during manual warewashing.
[CA] *Plugs/stoppers shall be available to fill up the warewashing sink.*

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: *Measured the ambient temperature of the produce display fridge at 52 F.*
[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below. Discontinue the use of the unit to hold PHF's until it can maintain 41 F or below.*

Observed the use of FRP paneling to assist with slicing meat at the meat slicer. FRP is in disrepair.
[CA] *Discontinue the use of FRP in direct contact with food. Use food grade materials.*

The last section of the meat department display case fridge was covered with cardboard.
[CA] *Replace glass doors.*

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

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Inspector Observations: Observed clutter and unused equipment in the following areas:

1. The back storage/ loading dock area
2. On the second level above the loading dock
3. In the produce storage area
4. Outside behind the facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations: Observed walls and wall corners to be in disrepair in the meat department and produce areas.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage. Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Observed the floor surfaces in the ice machine area behind the meat department and throughout the grocery in disrepair.

[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
peeled garlic	produce fridge	51.00 Fahrenheit	
tofu	produce walk in fridge	40.00 Fahrenheit	
tofu	produce fridge	52.00 Fahrenheit	
hot water	3 comp sink, mop sink	120.00 Fahrenheit	
lamb	walk in fridge	39.00 Fahrenheit	
chicken	meat display case	39.00 Fahrenheit	
lamb	meat display case	39.00 Fahrenheit	
cheese	dairy display case	40.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted on 11/21/2024.

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/hr during non business hours upon availability.

Failure to comply may result in enforcement action.

Note:

Facility is prepackaging spices, garlic and other produce. Facility lacks a food preparation permit. If facility intends to continue packaging items, the reactivation of the food preparation area permit will be required.

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 **12/3/2024**. 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.

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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: MEMON IQBAL
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Signed On: November 19, 2024