

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 FA0214446 - SHAH RESTAURANT		Site Address 962 W EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 05/20/2026		Placard Color & Score GREEN 62		
Program PR0306997 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HARPREET SINGH		Inspection Time 14:10 - 16:20			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By KAJAL				FSC HARPREET SINGH 7/18/2028

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				N
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		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				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		
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	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	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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	X	
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0214446 - SHAH RESTAURANT		Site Address 962 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 05/20/2026
Program PR0306997 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HARPREET SINGH	Inspection Time 14:10 - 16:20
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 yogurt left on prep counter at 72F. Employee didn't know when it was taken out of temperature control.*

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

[COS] *Employee VC&D the yogurt.*

Minor Violations

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

Inspector Observations: *Employees food handler cards not available.*

[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Employee observed drinking from open container in the food pep area.*

[CA] *No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.*

K14 - 3 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: *Chlorine at the dishwasher measured at 25ppm.*

[CA] *Maintain chlorine in mechanical warewash machine at 50 PPM.*

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

Inspector Observations: *Water at the 3-comp sink measured at 115F.*

[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.*

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: *Employee observed washing raw chicken in the 3-comp sink while the other compartments are filled with dirty utensils.*

[CA] *All food shall be separated and protected from possible contamination.*

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

Inspector Observations: *Multiple food containers are stored directly on the floor in the food prep area and inside the walk in.*

[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: *Prepackaged mango lassi drinks in display refrigerator at the front are not labeled.*

[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: *Heavy accumulation of grease and grime and debris on equipment, refrigerators doors, on sinks and majority of surfaces throughout facility.*

[CA] *Facility shall be kept free of accumulation of dust, dirt, food residue, and other debris.*

OFFICIAL INSPECTION REPORT

Facility FA0214446 - SHAH RESTAURANT	Site Address 962 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 05/20/2026
Program PR0306997 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HARPREET SINGH	Inspection Time 14:10 - 16:20

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Front refrigerator lacks thermometer.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Outside refuse area is heavily cluttered and not maintained clean.

[CA] Refuse area shall be kept clean to prevent buildup of soil and attractants for vermin. Refuse containers shall be covered at all times when not in use.

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: Premises of the facility are not kept clean, heavy amount of clutter in the back storage area. Personal items observed stored on food shelves.

[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. No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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

Inspector Observations: Accumulation of debris on floor and walls throughout the kitchen.

[CA] Walls and floors in food preparation area shall be kept clean.

K46 - 2 Points - Unapproved private home/living/sleeping quarters; 114285, 114286

Inspector Observations: Dry storage area is heavily cluttered with personal items like shoes and a bike, observed bedding and sleeping accommodation in the storage room right next to boxed food.

[CA] No sleeping accommodations shall be maintained or kept in any room where food is prepared, stored, or sold.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

Item	Location	Measurement	Comments
raw chicekn	walk in	39.00 Fahrenheit	
paneer	front refrigerator	41.00 Fahrenheit	
mango lassi	display refrigerator (front)	40.00 Fahrenheit	
chlorine	dishwasher	25.00 PPM	
curry	uoright refrigerator (cookline)	41.00 Fahrenheit	
cooked vegetables	uoright refrigerator (cookline)	41.00 Fahrenheit	
water	3-comp sink	115.00 Fahrenheit	
cream	walk in	40.00 Fahrenheit	
ice cream	chest freezer	-6.00 Fahrenheit	
raw eggs	refrigerator (back)	39.00 Fahrenheit	
paneer	uoright refrigerator (cookline)	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
yogurt	prep surface	72.00 Fahrenheit	vc&d

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 **6/3/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0214446 - SHAH RESTAURANT	Site Address 962 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 05/20/2026
Program PR0306997 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HARPREET SINGH	Inspection Time 14:10 - 16:20

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: HARPEET SINGH

OWNER

Signed On: May 20, 2026