

# 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

<b>Facility</b> FA0214197 - SANKRANTI		<b>Site Address</b> 727 S WOLFE RD, SUNNYVALE, CA 94086		<b>Inspection Date</b> 12/24/2024		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>51</b> </div>		
<b>Program</b> PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> SANKRANTI RESTAURANT G		<b>Inspection Time</b> 10:50 - 14:00			
<b>Inspected By</b> SUHKREET KAUR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SRINI				<b>FSC</b> 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				N
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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		X			N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
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	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:** *Lack of hand soap at hand wash sink in the kitchen. Lack of paper towels at hand wash sink in kitchen and in front briyani area.*

**[CA]** *Provide soap and single use paper towels in dispensers at all times.*

**[COS]** *PIC provided soap bottle and napkins above dispenser.*

Follow-up By  
12/26/2024

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

**Inspector Observations:** *\*Repeat violation*

**Measured paneer and cauliflowers half fried at 50-70F stored on counter. Per PIC, these items were fried 40 min before and added in cold water.**

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

**[COS]** *PIC started time entry on TPHC log for both items.*

Follow-up By  
12/26/2024

**Measured ambient temperature of small walk in cooler at 46F, PHFs such as chicken and paneer at 43-45F. Per PIC, the walk in cooler was left open for some time for prep. Observed door gasket not properly fitted.**

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

**[COS]** *PIC properly closed the door to cool down the PHFs. PIC moved to large containers of PHFs to large walk in cooler.*

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *Lack of TPHC for briyani (chicken, vegetable), plain rice, yogurt with spices and salan (sauce) stored at room temperature.*

**Observed time logs, no time markings available for past 7 days.**

**[CA]** *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

**[COS]** *PIC marked the time on log sheet for today.*

Follow-up By  
12/26/2024

### Minor Violations

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

**Inspector Observations:** *\*Repeat violation*

**Lack of food handler cards and food manager certificate 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.*

**[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.*

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

**Inspector Observations:** *\*Repeat violation*

**Hot water measured at 108F 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.*

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

**Inspector Observations:** *Observed old rodent droppings in back alley storage area under shelves. Per PIC, the stored items on the shelves are not used by the facility.*

**[CA]** *Clean and sanitize area of old droppings.*

Follow-up By  
12/26/2024

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)

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**Inspector Observations:** *Observed food boxes stored directly on floor.*

**[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:** *Accumulation of dust and dirt on walk in cooler fan guards, observed multiple open food containers in the walk in coolers.*

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

Follow-up By  
12/26/2024

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:** *Lack of chlorine test strips.*

**[CA]** *Provide chlorine test strips.*

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:** *Observed a gap when small walk in cooler door is closed, gasket appears to be loose and not fitted properly.*

**[CA]** *Refrigeration must be capable of maintaining PHFs at 41°F or below. Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.*

**Observed cardboards used as shelf liners in walk in coolers.**

**[CA]** *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** *Observed bowls used in ready to eat food items such as salan (sauce for briyani).*

**[CA]** *Use scoops with a handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

**Observed unused equipment and utensils stored in back alley storage area.**

**[CA]** *Properly store utensils and equipment in a clean and sanitary manner.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** *Accumulation of excessive grease on ventilation hood filters. Observed grease accumulated on kitchen ceiling.*

**[CA]** *Clean mechanical exhaust hood and/or filters of grease accumulation. Ensure the ventilation hood filters are working properly.*

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

**Inspector Observations:** *Lack of probe thermometer in the facility.*

**[CA]** *An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

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: \*Repeat violation**

**Observed grease accumulation on walls, floors and ceiling throughout the facility. Accumulation of black residue on walls in warewash area.**

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

**Open gaps observed in dry storage room.**

**[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.**

**Observed broken tiles throughout the facility and unapproved flooring in warewash area.**

**[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

## Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.  
Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - Adequate handwash facilities: supplied or accessible.  
Needs Improvement - Demonstration of knowledge; food manager certification.

## Measured Observations

Item	Location	Measurement	Comments
Chicken	Large walk in cooler	41.00 Fahrenheit	
Shrimp	Under counter refrigerator	38.00 Fahrenheit	
Suace	Walk in freezer	18.00 Fahrenheit	
Hot water	Three compartment sink	108.00 Fahrenheit	
Paneer	On counter	50.00 Fahrenheit	Half fried then added to cold water
Meat curry	Prep unit	41.00 Fahrenheit	
Chicken	Walk in cooler(small)	44.00 Fahrenheit	MOVED TO LARGE WALK IN COOLER
Curry	Hot holding on burner	145.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	

## Overall Comments:


**CO0155964**

**Follow-up inspection will be conducted on 12/26/24 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 4089183460 to schedule follow-up inspection.**

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 **1/7/2025**. 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:** SRINI V  
OWNER  
**Signed On:** December 24, 2024