

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 FA0253773 - INDIA CASH & CARRY (KITCHEN)		Site Address 1032 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 03/13/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 71 </div>		
Program PR0369631 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name INDIA CASH & CARRY INC		Inspection Time 14:25 - 16:25			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By NEELAKSHI				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						
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						
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		
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	X	
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
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	X	X
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

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

Inspector Observations: *Measured the cut tomatoes, boiled potatoes, yogurt, chickpeas and lassi above 41F in small prep unit and under counter refrigerator for chaat. Per PIC, these items were stored in the unit more than 4 hours ago.*

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

[COS] PHFs VC&D in trash and lassi poured out in the prep sink. PIC will use time as public health control until the refrigerator is repaired.

Measured rice at 108F in hot holding unit. Per PIC, it was stored in the unit less than 1 hour ago.

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

[COS] PIC will time track the rice for 4 hours from when it was taken out of temperature control.

Measured potato and paneer parathas at 90F stored on grab and go shelf. Per PIC, the parathas were prepared less than 30 min ago.

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

[COS] PIC will time track the parathas for 4 hours from when it was taken out of temperature control.

Minor Violations

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

Inspector Observations: *Food manager certificate has 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.

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

Inspector Observations: *Observed lentils being cooled in deep plastic containers.*

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

Cool foods using approved containers which facilitate heat transfer, such as metal.

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

Inspector Observations: *Hot water turned off at hand wash sink.*

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: *Observed food stored directly on floor such as containers of dough.*

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

Observed open bags of flour and rice in the facility and on rack outside facility in grocery aisle.

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

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *Observed some food items stored slightly outside of sneeze guards at self serve snacks station.*

[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

Lack of dispensing utensil for some of the food items at the self service station.

[CA] Provide dispensing utensil for each food item offered at consumer self-service counter to prevent cross contamination.

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

Inspector Observations: *Observed heavy food splashes on sides of refrigerators and other equipment throughout the facility. Accumulation of dust and dirt on walk in cooler fan guards.*

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

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: *Ambient temperature of prep unit for chaat measured at 58F.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Sanitizer solution measured at 0 ppm.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

[COS] *Sanitizer measured at 100 ppm.*

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

Inspector Observations: *Accumulation of food debris under equipment.*

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

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Yogurt with spices	On ice	55.00 Fahrenheit	
Rice	Hot holding unit	108.00 Fahrenheit	
Cut tomatoes, yogurt, chickpeas, boiled potatoes	Top prep unit for chaat	58.00 Fahrenheit	55-58F
Cooked lentil	Walk in cooler	41.00 Fahrenheit	
Paneer	Walk in cooler	41.00 Fahrenheit	
Lassi	Under counter refrigerator for chaat	55.00 Fahrenheit	
Peas and potato curry	Hot holding at cook line	140.00 Fahrenheit	
Water	Hand wash sink	65.00 Fahrenheit	
Heavy cream	Two door under counter refrigerator	41.00 Fahrenheit	
Curry	Reheating	170.00 Fahrenheit	
Cooked gravy	Walk in cooler	41.00 Fahrenheit	
Chlorine	Sanitizer bucket under prep sink	0.00 Fahrenheit	Final 100 ppm.
Chickpea curry	Hot holding unit	150.00 Fahrenheit	

Overall Comments:

TPHC form will be mailed to owner's email.

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.

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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: DEEPINDER MEHTA
MANAGER

Signed On: March 13, 2025