

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 FA0214420 - RADHE CHAAT	Site Address 934 E EL CAMINO REAL, SUNNYVALE, CA 94086	Inspection Date 07/08/2025
Program PR0304265 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ROTISABJI INC	Inspection Time 12:55 - 13:50
Inspected By SUkhREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By PARUL PATEL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/26/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 07/08/2025

Cited On: 06/26/2025

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

This violation found not in compliance on 07/08/2025. See details below.

Cited On: 07/08/2025

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

Inspector Observations: Measured small containers of curries, boiled potatoes and cut tomatoes in prep unit at front of cook line between 47F to 55F. Ambient temperature of refrigerator is at 55F. Per PIC, all the PHFs were stored in the unit at 11:30 AM.

Follow-up By
07/10/2025

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

[SA] PIC agreed to use TPHC until refrigerator is repaired or replaced.

Minor Violations

Cited On: 07/08/2025

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: Prep unit in front of cookline has ambient temperature at 55F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Measured Observations

Item	Location	Measurement	Comments
Curries, cut tomatoes, boiled potatoes	Prep unit	55.00 Fahrenheit	47F-55F

Overall Comments:

On site for follow up inspection for routine inspection conducted on 6/26/25.

**Hand wash sink is operable with both cold and hot water.
Soap is available at hand wash sink.**

**Provide TPHC (time as public health control) logs for PHFs kept in small batches in prep unit in front of cookline daily to Environmental Health Specialist on the email address provided.
Provide information whether the refrigeration unit will be repaired or replaced by 7/10/2025 .**

A follow up will be conducted to ensure violation K07 and k36 are corrected.

2nd follow up inspection is a charged inspection.

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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 7/22/2025. 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

Parul Patel

Received By: PARUL PATEL

Signed On: July 08, 2025