

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 FA0214056 - BAWARCHI INDIAN CUISINE		Site Address 594 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 02/23/2024	
Program PR0301759 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SRSK GROUP, INC		Inspection Time 11:40 - 14:00
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By SAHA	FSC Not Available		

Placard Color & Score
YELLOW
64

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						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures		X		X			
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	X	
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		
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: Hand wash sink in the kitchen is blocked by trash can and buckets.
[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Follow-up By
02/28/2024

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

Inspector Observations: Measured cooked chicken and goat above 41F and below 135F in containers stored on cart near cookline. Per PIC, some containers are half fried and some are brought outside from walk in cooler between 11-11:30 AM.

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

OR

Recommend using small portions of potentially hazardous food if kept on room temperature which shall be time marked

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 created a log with time markings for the potentially hazardous food items.

Follow-up By
02/28/2024

Minor Violations

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

Inspector Observations: *Repeat violation

Lack of 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.

Lack of food handler cards for employees in the facility.

[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.

Email certificates to sukhreet.kaur@deh.sccgov.org by 3/31/24 or further enforcement actions may be taken.

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: Two cutting/prep boards on prep units in front of cook line are accumulated with black mold like residue and deep cuts that are not easily cleanable. The cutting boards are not in use at the time of the inspection.

[CA] All food-contact surfaces and utensils shall be cleaned as required. Discontinue using these cutting/prep boards.

[COS] PIC removed the cutting/prep boards and mentioned they will trash the boards.

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 food buckets stored directly on floor in walk in cooler.

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

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

Inspector Observations: Observed open bulk bag of rice near back door of the facility.

[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

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Inspector Observations: *Repeat violation

Observed chaffing dishes for buffet without sneeze guards, the buffet is not in service at the time of the inspection. Per PIC, buffet is only served on weekends.

[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.

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

Inspector Observations: Accumulation of food debris on reach in refrigerator doors and door knobs, under microwave and on shelves.

[CA] Nonfood-contact surfaces of equipment 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: Lack of chlorine test strips.

[CA] Provide chlorine test strips.

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

Inspector Observations: Accumulation of grease on ventilation hood filters, especially above tandoor oven.

[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

Observed broken ventilation hood filter on right side of the hood.

[CA] All hood ventilation filters shall be in place and in good repair.

Two pot burner on right side is extending outside the ventilation hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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, splashes, grease, dust and dirt on stainless steel panels behind cook line, under cooking equipment, three compartment sink and throughout the facility.

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

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Water	Hand wash sink	100.00 Fahrenheit	
Boiled eggs	Under counter refrigerator	40.00 Fahrenheit	
Cooked chicken	On cart near cookline	51.00 Fahrenheit	PIC time marked for TPHC
Half fried chicken	On cart near cookline	90.00 Fahrenheit	PIC time marked for TPHC
Cooked goat meat	Walk in cooler	41.00 Fahrenheit	
Biryani	Just cooked; on cookline counter	165.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Mango lassi	Front beverage refrigerator	41.00 Fahrenheit	
Cooked curry sauces	Prep unit	41.00 Fahrenheit	
Fried chillies	Walk in cooler	41.00 Fahrenheit	
Half fried goat	On cart near cookline	85.00 Fahrenheit	PIC time marked for TPHC

Overall Comments:

Follow-up inspection will be conducted on 2/28/24 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 \$290/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 (408) 918-3460 to schedule follow-up inspection.

Facility name outside the facility is Mr. Biryani. Per PIC, on license it is still Bawarchi Indian Cuisine and owners are same. Per PIC, they will change the name to Mr. Biryani on license later this year. Notified PIC to inform Department of Environmental Health

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when the name change or change of ownership occurs.

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 **3/8/2024**. 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.

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: Rama Sateesh
Manager

Signed On: February 23, 2024