

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 FA0214462 - CHAAT BHAVAN		Site Address 976 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 06/10/2025	
Program PR0300411 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DEEP STARS, INC		Inspection Time 14:50 - 17:00
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By NITESH	FSC Gurjeet Singh 12/12/2027		

Placard Color & Score
GREEN
77

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						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						S
K06 Adequate handwash facilities supplied, accessible	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						
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		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
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		
K40 Wiping cloths: properly used, stored	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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		X
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 mango lassi at 49F in front beverage unit. Per PIC, it was stored in the unit at 2 PM.

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

[COS] PIC moved it to a different refrigerator to cool down to 41F.

Measured cooked lentils in walk in cooler at 42-43F. Per PIC, the door of the walk in cooler was opened often due to busy hours. PIC showed a log of walk in cooler at 41F from the morning.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Ensure walk in cooler maintains PHFs at 41F or below.

Measured cooked curry at 120F and rajma at 110F on burners. Per PIC, these were heated within last hour.

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

[COS] PIC reheated the curries to 165F for hot holding.

Measured half fried kofta, cauliflower and uncooked samosas between 69-75F on prep tables. Per PIC, the items were half cooked at 2 PM and samosas were taken out of temperature control around the same time.

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

[COS] PIC will maintain PHFs at time control for total of 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: Some employees in the facility lack food handler cards.

[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.

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: *Repeat violation

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: Front beverage unit that is used to store mango lassi and regular lassi is not maintain PHFs at 41F or below.

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

Follow-up By
06/13/2025

Measured three door refrigerator outside the walk in cooler with ambient temperature at 50F. The unit does not have any PHFs at this time. Measured walk in cooler ambient temperature at 43 F.

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

Observed cardboard used as floor liner and wall liner behind chaat station.

[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

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Inspector Observations: Observed knives stored in crevice between prep tables.

[CA] Discontinue storing knives in between prep table crevices. Properly store utensils and equipment in a clean and sanitary manner.

Observed milk gallons used to store pani puri water and lassis.

[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

Observed a container without handles in ice machine.

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

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

Inspector Observations: *Repeat violation

Observed gaps in filters, accumulation of grease on ventilation hood filters and dripping of grease on back side of hood.

[CA] Clean mechanical exhaust hood and/or filters of grease accumulation. All hood ventilation filters shall be in place and in good repair.

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

Inspector Observations: *Repeat violation

Observed soiled wiping towel being used without sanitizer.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). Wiping cloths shall be free of food debris and visible soil.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed a new panini maker on prep table near kitchen door.

[CA] Discontinue use of panini maker and provide plans for approval prior to use.

A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cut tomatoes	Prep unit	41.00 Fahrenheit	
Yogurt	Chaat prep unit	41.00 Fahrenheit	
Milk	Three door refrigerator in front hallway	41.00 Fahrenheit	
Rajma	On burner	110.00 Fahrenheit	Reheated to 165F
Chlorine	Dish machine	50.00 PPM	
Rice	Hot holding	135.00 Fahrenheit	
Lassi	Under counter unit at prep prep area	41.00 Fahrenheit	
Mango lassi	Front prep unit	49.00 Fahrenheit	Moved to a different refrigerator
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked curry	On counter	160.00 Fahrenheit	Per PIC, they just cooked the curry. Directed PIC to move it to shallow containers to cool down.
Spinach curry	On burner	120.00 Fahrenheit	Reheated to 165F
Lentil	On burner	155.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Cooked mixed vegetables	Prep unit	41.00 Fahrenheit	
Paneer	Under counter refrigerator	41.00 Fahrenheit	
Uncooked samosas, half fried cauliflower and koftas	On prep tables	75.00 Fahrenheit	69-75F
Boiled potatoes mix	Chaat prep unit	40.00 Fahrenheit	

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Overall Comments:

CO0156849

A follow up inspection will be conducted on 6/13/25. 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.

TPHC form emailed.

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 6/24/2025. 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: RAJANDEEP SINGH
PIC

Signed On: June 10, 2025