

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 FA0214446 - SHAH RESTAURANT	Site Address 962 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 04/23/2024
Program PR0306997 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HARPREET SINGH	Inspection Time 12:40 - 13:20
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By HARPREET

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/18/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 04/23/2024

Cited On: 04/18/2024

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

Compliance of this violation has been verified on: 04/23/2024

Cited On: 04/18/2024

K14 - 8 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

Compliance of this violation has been verified on: 04/23/2024

Minor Violations

Cited On: 04/18/2024

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

Compliance of this violation has been verified on: 04/23/2024

Measured Observations

N/A

Overall Comments:

This is a follow up inspection. Facility received a yellow placard on 4/18/24.

Facility has been cleaned. Continue to clean and sanitize regularly.

Staff trained on sanitizing surfaces to disinfect, especially after contact with raw meats and raw chicken.

Staff trained on proper handwashing procedures and glove use.

Facility has Nitrile gloves, latex gloves removed.

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 **5/7/2024**. 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.

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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: Harpreet Singh
owner

Signed On: April 23, 2024