

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 FA0254579 - MADRAS CAFE | | Site Address 1177 W EL CAMINO REAL, SUNNYVALE, CA 94087 | | Inspection Date 05/16/2023 | |
| Program PR0371369 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name RAMASAMY, RAMAMOORTH | | Inspection Time 13:50 - 15:45 |
| Inspected By FRANK LEONG | Inspection Type ROUTINE INSPECTION | Consent By RAMOMOORTHY RAMAMSAM | FSC RAMOMOORTHY RAMAMSAMY 09/21/2024 | | |

| |
|-----------------------|
| Placard Color & Score |
| RED |
| 69 |

| 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 | | | | | | S |
| K07 Proper hot and cold holding temperatures | X | | | | | | |
| K08 Time as a public health control; procedures & records | | X | | X | | | |
| K09 Proper cooling methods | | X | | 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 | | |
| 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 | | |
| 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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *In the kitchen area, observed multiple food items including tomato chutney, coriander chutney, cooked rice, fried donut, sambar soup, and pongal. Per operator, all food items stored on the counter-top during lunch service is discarded within 4 hours and was prepared around 10:30am - 11:00am. No time labels or timers observed for the food items stored in the kitchen area. [CA] Food maintained under TPHC (time as a public health control) shall be time labeled when removed from temperature control, and served within 4 hours, or discarded. [SA] Operator discarded all food items stored on counter-tops at the end of lunch service within 4 hours from when removed from temperature control.*

Follow-up By
05/19/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, measured a covered container of sambar cooling at 92F. Per operator, sambar was prepared at 11:00am. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: using an ice bath; by adding ice; using shallow containers; separating food into smaller portions; using an ice paddle; and/or using rapid cooling technology. [SA] Operator discarded container of sambar.*

Follow-up By
05/19/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *By the entrance to the kitchen area, at the left side of the cookline, observed 4 live cockroaches of various life stages on the floor and wall. In the kitchen area, on tape by doorways and at ceilings, observed accumulation of dead cockroaches. [CA] Ensure facility is kept free of cockroach activity. Contact pest control to provide service for facility. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent further harborage.*

Follow-up By
05/19/2023

Minor Violations

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: *At the warewash machine, measured chlorine sanitizer at 10 PPM. [CA] Ensure chlorine sanitizer at the warewash machine is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.*

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: *In the kitchen area, observed the use of cardboard to line flooring and taped to the side of prep tables as a barrier. [CA] Discontinue use of unapproved equipment. Cardboard shall be removed from facility to prevent possible harborage of vermin.*

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

Inspector Observations: *In the kitchen area, observed food scraps scattered below prep tables in the area, and accumulation of food debris around walls and cooking equipment. [CA] Ensure facility floors and walls are regularly cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

| Item | Location | Measurement | Comments |
|--|--|-------------------|----------|
| tomato chutney | reach in refrigerator | 50.00 Fahrenheit | cooling |
| sambar soup | single burner range | 140.00 Fahrenheit | |
| dosa batter (uncooked ground rice and lentil batter) | containers stored on floor in the kitchen area | 65.00 Fahrenheit | |
| coriander chutney | walk-in refrigerator | 56.00 Fahrenheit | cooling |
| hot water | 3 compartment sink | 120.00 Fahrenheit | |
| warm water | handwash sink | 100.00 Fahrenheit | |
| chili paste | walk-in refrigerator | 55.00 Fahrenheit | cooling |
| chili paste | 2 door undercounter refrigerator | 37.00 Fahrenheit | |
| sambar | hot holding unit | 40.00 Fahrenheit | |
| fried donut | counter-top | 75.00 Fahrenheit | |
| chlorine sanitizer | 3 compartment sink | 100.00 PPM | |
| chili paste | counter-top | 60.00 Fahrenheit | |
| tomato chutney | walk-in refrigerator | 55.00 Fahrenheit | cooling |
| sambar soup | counter-top | 70.00 Fahrenheit | |
| coriander chutney | counter-top | 68.00 Fahrenheit | |
| pongali (rice and lentil mash) | steam table | 70.00 Fahrenheit | |
| milk | walk-in refrigerator | 39.00 Fahrenheit | |
| pongali (rice and lentil mash) | walk-in refrigerator | 65.00 Fahrenheit | cooling |
| chlorine sanitizer | warewash machine | 10.00 PPM | |
| tomato chutney | counter-top | 68.00 Fahrenheit | |
| chopped tomatoes | walk-in refrigerator | 41.00 Fahrenheit | |
| sambar soup | containers stored on floor in the kitchen area | 148.00 Fahrenheit | |

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/30/2023**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: RAMAMOORTHY RAMAMSAMY
 OWNER
Signed On: May 16, 2023