

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 FA0275806 - DESI TADKA & CHAAT & DOSA	Site Address 954 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 01/31/2023
Program PR0416883 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SUKHWINDER SINGH	Inspection Time 11:30 - 12:15
Inspected By SUKHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By VISHNU

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at three compartment sink at 112F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: Observed dish machine in the facility that is not mentioned in previous reports. Per new owner, it was already installed.

Follow-up By
03/01/2023

[CA] New equipment needs to go through plan check. Provide plans to DEH plan check by 3/1/2023.

For additional requirements and more information on the plan check process, please visit our website at WWW.EHINFO.ORG.

Call 408-918-3400 or email DEHPLANCHECK@CEP.SCCGOV.ORG

Discontinue use of dish machine until plans are approved. Use three compartment sink for manual washing.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	112.00 Fahrenheit	
Ambient	Walk in cooler	38.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: CHUTNEYS CA INC.

NEW OWNER: CHUTNEYS CA INC.

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP_11 ____. An invoice for the permit fee in the amount of \$_1227__ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: _02_/_01_/_2023_ - _01_/_31_/_2024_ This report serves as a temporary

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**permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.
Okay to Operate.**

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 01 / 31 /2023**

***Permit condition: N/A**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Ok to operate.

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 2/14/2023. 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.

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: Vishnu M

Signed On: January 31, 2023