

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 FA0268422 - KARTHIKEYA SUPERMARKET - RADHE CHAAT		Site Address 812 W EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 07/02/2026		Placard Color & Score YELLOW 80		
Program PR0426953 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name STOP N SHOP 2023 INC		Inspection Time 16:30 - 17:00			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By MD TAUSIF				FSC RAVI INDER RANDHAWA 11/3/2027

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						
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						
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		X
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0268422 - KARTHIKEYA SUPERMARKET - RADHE CHAAT	Site Address 812 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 07/02/2026
Program PR0426953 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name STOP N SHOP 2023 INC	Inspection Time 16:30 - 17:00
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 station at the cookline is not operable. The other hand wash sink next to the 3-comp sink was partially obstructed by a refuse bin and a chemical bottle stored in the sink.

[CA] Handwashing facility shall be operable, clean, unobstructed, and accessible at all times.

[SA] Employees will use the sink by the warewash area.

Follow-up By
07/07/2026

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

Inspector Observations: The following PHFs held in the steam table at front were measured at improper holding temperatures: paneer (99F), fried chicken (101F), tandoori chicken (110F). PIC stated PHFs were cooked less than 2 hours ago.

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

[COS] PIC put a time marking to discard PHFs after 4hours of removal from temperature control.

Follow-up By
07/07/2026

Minor Violations

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Mango lassi held in display cooler direct to customer lacks proper labeling.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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

Inspector Observations: Wet soiled wiping cloths left on counter.

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

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
rice	steam table	140.00 Fahrenheit	
chicken curry	steam table	145.00 Fahrenheit	
sauce	glass door cooler (front)	41.00 Fahrenheit	
water	hand sink (front)	100.00 Fahrenheit	
cakes	display case	41.00 Fahrenheit	
rice	hot bos (back)	135.00 Fahrenheit	
yello curry	2-door refrigerator (near prep_	41.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
chana masal	steam table	144.00 Fahrenheit	
tomatoes	prep cooler	41.00 Fahrenheit	
mango lassi	dipslay cooler	40.00 Fahrenheit	
chutney	front cooler	41.00 Fahrenheit	
samosa	hot case	135.00 Fahrenheit	

Overall Comments:

CO0160064

OFFICIAL INSPECTION REPORT

Facility FA0268422 - KARTHIKEYA SUPERMARKET - RADHE CHAAT	Site Address 812 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 07/02/2026
Program PR0426953 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name STOP N SHOP 2023 INC	Inspection Time 16:30 - 17:00

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 7/16/2026. 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: md tausif
PIC
Signed On: July 02, 2026