

# 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 FA0282361 - SUNNYVALE TANDOORI PIZZA INC		Site Address 241 W WASHINGTON AV, SUNNYVALE, CA 94086		Inspection Date 11/18/2025	
Program PR0423548 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SUKHVINDER CHAGGER		Inspection Time 12:40 - 13:50
Inspected By HAYLEY MENTZ	Inspection Type ROUTINE INSPECTION		Consent By JASHAN	FSC Amandeep Kaur 09/24/2029	

Placard Color & Score
<b>GREEN</b>
<b>85</b>

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						
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						S
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		X
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		
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		X

# OFFICIAL INSPECTION REPORT

Facility FA0282361 - SUNNYVALE TANDOORI PIZZA INC	Site Address 241 W WASHINGTON AV, SUNNYVALE, CA 94086	Inspection Date 11/18/2025
Program PR0423548 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SUKHVINDER CHAGGER	Inspection Time 12:40 - 13:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Only one food handler card was provided with three employees working at time of inspection.**

**[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.**

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

**Inspector Observations: Walk-in cooler fan guard has build-up.**

**[CA] Regularly clean fan guards in walk-in cooler.**

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: No test strips were available at time of inspection.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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: Cardboard is being used to line shelves in the walk-in cooler and in food prep areas.**

**[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.**

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

**Inspector Observations: Soiled wiping cloth stored on dough prep table.**

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

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

**Inspector Observations: Excessive food build-up behind large dough mixer.**

**[CA] Walls and/or floors in food preparation area shall be kept clean to prevent the harborage of vermin.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: Environmental Health permit not posted in public view.**

**[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0282361 - SUNNYVALE TANDOORI PIZZA INC	<b>Site Address</b> 241 W WASHINGTON AV, SUNNYVALE, CA 94086	<b>Inspection Date</b> 11/18/2025
<b>Program</b> PR0423548 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> SUKHVINDER CHAGGER	<b>Inspection Time</b> 12:40 - 13:50

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chicken	walk-in	37.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
noodles	3-door under counter	41.00 Fahrenheit	
shredded cheese	prep insert 1	41.00 Fahrenheit	
shredded cheese	walk-in	37.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
ham	drawer cooler	38.00 Fahrenheit	
heavy whipping cream	one door under counter	38.00 Fahrenheit	
cooked tofu	prep insert 2	36.00 Fahrenheit	
sauce	prep insert 1	41.00 Fahrenheit	
sauce	3-door under counter	41.00 Fahrenheit	
diced tomato	walk-in	37.00 Fahrenheit	
cooked chicken	prep insert 2	36.00 Fahrenheit	
sausage	drawer cooler	38.00 Fahrenheit	
bacon	drawer cooler	38.00 Fahrenheit	
ranch dip	2-door reach in	41.00 Fahrenheit	front cashier
tomato	prep insert 1	41.00 Fahrenheit	

## Overall Comments:

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 **12/2/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

---

**Received By:** Jashanpreet kaur  
cashier

**Signed On:** November 18, 2025