

**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 FA0282982 - VISHNUJI KI RASOI		Site Address 731 S WOLFE RD, SUNNYVALE, CA 94086	Inspection Date 01/13/2022
Program PR0424457 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name WEST INDIA COMPANY LLC	Inspection Time 13:30 - 15:00
Inspected By OBBY SHEHADEH	Inspection Type LIMITED INSPECTION	Consent By NARESH KUMAR (PIC)	

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

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

**Inspector Observations: Handwash sink located by the flat top is not stocked with paper towels and soap.**  
**[COS] PIC restocked soap and paper towels.**  
**[CA] Handwash sinks shall be fully stocked at all times.**

Follow-up By 01/27/2022
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K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Measured tomato based sauce in the walk-in cooler between 60 - 65 degrees F. Per PIC, containers of sauce were placed in the walk-in cooler yesterday. Ambient of unit measured at 40 degrees F. Sauce cooled in deep plastic containers.**  
**[COS] PIC voluntarily discarded sauce.**  
**[CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer**

Follow-up By 01/27/2022
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**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: Hot water turned off at the handwash sink at time of inspection.**  
**[CA] Water at handwash sink must reach 100 degrees F for a minimum of 15 seconds.**

Follow-up By 01/27/2022
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K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed old rodent droppings in facility. No signs of active infestation.**  
**[CA] Clean and sanitize areas where droppings are located.**

Follow-up By 01/27/2022
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K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Sneeze guard at buffet line measured a height of 62 inches.**  
**[CA] Install proper sneeze guard to protect food from contamination.**

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: Prep sink not installed. Facility requires prep sink for operation.**  
**[CA] Install prep sink. Submit plans prior to installation.**

**Dishwasher currently not operational. 3-compartment sink used for warewashing.**  
**[CA] Repair, replace, or remove dishwasher.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Ventilation hood is missing a filter panel.**  
**[CA] Replace missing ventilation hood panel.**  
**Dust buildup on hood filters.**  
**[CA] Clean hood filter panels.**

Follow-up By 01/27/2022
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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Pipe leaking at handwash sink. Pipe leaking at 3-compartment sink.**  
**[CA] Repair leaks in plumbing fixtures.**

**Follow-up By**  
**01/27/2022**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Food debris accumulation throughout facility.**  
**[CA] Clean food facility.**

**Follow-up By**  
**01/27/2022**

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

**Inspector Observations: Storage room used for prep does not have approved floors, walls, and ceiling.**  
**[CA] Discontinue use of room for storage and prep or make changes to storage room.**

**Broken tile throughout facility. Primarily around 3-compartment sink.**  
**[CA] Repair broken tile.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	3-compartment sink	120.00 Fahrenheit	
cooked lentil	walk-in cooler	41.00 Fahrenheit	
tomato based sauce	walk-in cooler	65.00 Fahrenheit	VC&D
yogurt	food prep refrigerator	38.00 Fahrenheit	
sauce	2-door upright freezer	18.00 Fahrenheit	
ambient	walk-in cooler	40.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
yogurt	walk-in cooler	41.00 Fahrenheit	

## Overall Comments:

### **OWNERSHIP CHANGE INFORMATION**

**NEW OWNER: West India Company LLC**  
**NEW FACILITY NAME: Vishnuji Ki Rasoi**

**The applicant has completed the application for an Environmental Health Permit.**

**FP11 \$1227.00**

**Permit issued and valid: 1/1/2022 - 12/31/2022**

**Facility began operating 1/1/2021.**

**This report serves as a temporary permit until the official permit is mailed to the facility.**

**Post permit in public view.**

**\*Structural Review inspection conducted on 01/13/2022**

**\*Permit condition: Facility must submit plans to install prep sink by 1/31/2022. Installation of prep sink must be completed by 2/28/2022. Storage room built without approval. Submit plans for storage room by 1/31/2022.**

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

**Okay to operate as of today.**

**Follow-up will be conducted by 1/27/2022 for Violations listed with follow-up dates.**

**No signature obtained due to COVID surge.**

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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 **1/27/2022**. 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

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**Received By:** Naresh Kumar  
PIC

**Signed On:** January 13, 2022

**Comment:** No signature obtained due to COVID surge