

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 FA0253773 - INDIA CASH & CARRY (KITCHEN)		Site Address 1032 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 05/08/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 53 </div>		
Program PR0369631 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name INDIA CASH & CARRY INC		Inspection Time 09:45 - 12:10			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By SWATI				FSC Neelakshi K 2/7/2025

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		X			N
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records		X		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		X			N
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	
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	X	
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		
K48	Plan review		

OFFICIAL INSPECTION REPORT

Facility FA0253773 - INDIA CASH & CARRY (KITCHEN)	Site Address 1032 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 05/08/2024
Program PR0369631 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name INDIA CASH & CARRY INC	Inspection Time 09:45 - 12:10
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: *Lack of paper towel at only hand wash sink the kitchen.*

[CA] *Provide single use paper towel in dispenser at all times.*

[COS] *Paper towel dispenser refilled.*

Follow-up By
05/14/2024

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

Inspector Observations: *Dhokla is packaged and kept at room temperature, no time markings. Per manager, it is sold within less than 4 hours and made every morning.*

[CA] *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

[COS] *PIC time marked the PHF item.*

Follow-up By
05/14/2024

K14 - 8 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: *Observed employee washing dishes without sanitizing.*

[CA] *Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Spray bottle with chlorine solution (100ppm) may be used for big pots.

[COS] *Discussed with employee and manager to properly sanitize dishes before air drying.*

Follow-up By
05/14/2024

Observed wet containers stacked together after washing.

[CA] *Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.*

Minor Violations

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

Inspector Observations: *One employee in the facility lacks food handler card.*

[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.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured gulab jamun at 131F in hot holding unit.*

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

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Measured chickpea curry at 52F in deep plastic container. Per PIC, it was cooked this morning.*

[CA] *Cool foods using approved containers which facilitate heat transfer, such as metal.*

Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

When cooling PHF's, stir frequently to facilitate rapid cooling.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Multiple buckets and containers with food stored on floor in walk in cooler.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

OFFICIAL INSPECTION REPORT

Facility FA0253773 - INDIA CASH & CARRY (KITCHEN)	Site Address 1032 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 05/08/2024
Program PR0369631 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name INDIA CASH & CARRY INC	Inspection Time 09:45 - 12:10

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

Inspector Observations: Heavy accumulation of food debris, dust and dirt on walk in cooler fan guard.
[CA] Clean the walk in cooler fan guard and maintain in good condition.

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: *Repeat violation
Lack of chlorine test strips.
[CA] Provide chlorine test strips.

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

Inspector Observations: Accumulation of grease on ventilation hood filters, on wall and ceiling next to the hood.
[CA] Ventilation hood filters shall be maintained clean and good repair. Maintain ceiling and walls free of grease and ensure ventilation is working properly.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of thermometer in single door prep unit refrigerator and walk in cooler.
[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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: Accumulation of multiple mops/brooms in mop sink.
[CA] Provide mop rack to store cleaning tools.

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

Inspector Observations: Accumulation of food debris, dust and dirt on floors and walls and floor throughout the facility, heavy accumulation of food debris on back side of door near mop sink.
[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Yogurt with spices	On ice	40.00 Fahrenheit	
Boiled potatoes	Walk in cooler	41.00 Fahrenheit	
Cooked mix vegetables	Hot holding	145.00 Fahrenheit	
Paneer	Walk in cooler	41.00 Fahrenheit	
Cut tomatoes	Under counter two door refrigerator	38.00 Fahrenheit	
Gulab jamun	Hot holding	131.00 Fahrenheit	
Chickepeas curry	Walk in cooler	52.00 Fahrenheit	
Chickpeas curry	Just cooked	167.00 Fahrenheit	
Yogurt with spices	Prep unit for snacks	48.00 Fahrenheit	Per employee, it was just prepared
Rice	Hot holding	150.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted on 5/14/24 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$290/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 4089183460 to schedule follow-up inspection.

OFFICIAL INSPECTION REPORT

Facility FA0253773 - INDIA CASH & CARRY (KITCHEN)	Site Address 1032 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 05/08/2024
Program PR0369631 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name INDIA CASH & CARRY INC	Inspection Time 09:45 - 12:10

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 **5/22/2024**. 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: Neelakshi
Owner

Signed On: May 08, 2024