

# 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 FA0214197 - SANKRANTI	Site Address 727 S WOLFE RD, SUNNYVALE, CA 94086	Inspection Date 07/07/2023
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANKRANTI RESTAURANT G	Inspection Time 11:00 - 11:45
Inspected By SUKHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By SRINI

Placard Color & Score <b>GREEN</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: Hand wash sink at the to go food area had container of boiled chicken inside the sink and two trash cans in front. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. [COS] Hand wash sink made available.**

**Lack of paper towel at kitchen hand wash sink. [CA] Single use paper towels shall be made available in dispensers at all times. [SA] Napkins provided above the sink.**

**All the paper towel dispensers in the facility are not operating. (two hand wash sink in kitchen area and two hand wash sinks for men's and women's restrooms). Facility used napkins to dry hands at kitchen hand wash sinks and paper towels in restrooms are stored above the dispensers. [CA] Single use paper towels shall be provided in dispensers. Replace all the dispensers so they are properly operating.**

#### Minor Violations

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

**Inspector Observations: \*Repeat violation**

**Lack of food manager certificate.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**Lack of food handler cards for employees.**

**[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.**

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: \*Repeat violation**

**Goose neck at three compartment sink is not installed. Per PIC, it is ordered at will arrive next come.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

#### Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Proper cooking time & temperatures.

Needs Improvement - Proper reheating procedures for hot holding.

#### Measured Observations

Item	Location	Measurement	Comments
Spinach (Saag)	Prep unit	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked chicken	Walk in cooler in the back	41.00 Fahrenheit	

#### Overall Comments:

CO0153232


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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 **7/21/2023**. 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



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**Received By:** Srin

**Signed On:** July 07, 2023