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

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OFFICIAL INSPECTION REPORT

acility	Site Address	PECTION REPORT	Inspection Date
A0214354 - CHAAT HOUSE	889 E EL CAN	AINO REAL, SUNNYVALE, CA 94086	01/28/2025
PR0303827 - FOOD PREP / FOOD SVC OP 0-5 EM	IPLOYEES RC 3 - FP11	MANN, KAMALJIT SINGH	Inspection Time 12:45 - 14:45
¹⁸ Plan review			
49 Permits available			
58 Placard properly displayed/posted			
	Comments and	d Observations	
ajor Violations			
K07 - 8 Points - Improper hot and cold holding tempe	eratures; 11387.1, 113996, 11399	8, 114037, 114343(a)	
Inspector Observations: *Major			
Measured mango lassi at 50F in beverage re	-	ocked less than 2 hours ago.	
[CA] PHFs shall be held at 41°F or below or a			
[COS] PIC moved the lassi cups to walk in c	ooler.		
*Minor			
Measured fried chillies and tikki at 42-43F in [CA] PHFs shall be held at 41°F or below or a		lk in cooler was left open.	
linor Violations			
K14 - 3 Points - Food contact surfaces unclean and 114109, 114111, 114113, 114115(a,b,d), 114117, 141		114099.1, 114099.4, 114099.6, 114101, 114105,	
Inspector Observations: Measured chlorine	at 25 ppm at dish machine.		
[CA] Maintain chlorine in mechanical warew			
[COS] PIC replaced the sanitizer bucket, san	hitizer measured at 50 ppm.		
K35 - 2 Points - Equipment, utensils - Unapproved, u 114130.3, 114130.4, 114130.5, 114132, 114133, 114 114180, 114182			
Inspector Observations: Observed cardboar	rd used as shelf liner in walk	in cooler.	
[CA] Discontinue the use of cardboard boxe			
that is easily cleanable, durable, smooth, an	d nonabsorbent.		
Ambient temperature for mango lassi measu	ured at 63F.		
[CA] Refrigeration must be capable of maint		<i>w.</i>	
K36 - 2 Points - Equipment, utensils, linens: Imprope 114083, 114185, 114185.2, 114185.3, 114185.4, 114	u	081, 114119, 114121, 114161, 114178, 114179,	
Inspector Observations: Observed milk gallo	on used to store water with	spices at chaat station.	
[CA] Single use food container (e.g. soy sau shall not be reused to store food.	ice container, milk carton, a _l	ople juice container, can food, wine bottle)	
Observed bowls with no handles in bulk foo			
[CA] Use a scoop with handle and store sco contact with food to prevent contamination.			
K45 - 2 Points - Floor, walls, ceilings: not built, not m			
Inspector Observations: Observed splashes warewash area.	of food on walls next to co	okline, splashes of food on walls around	
[CA] Walls and/or floors in food preparation	area shall be kept clean.		

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility	Site Address	9 Address		
FA0214354 - CHAAT HOUSE	889 E EL CAMINO RE	9 E EL CAMINO REAL, SUNNYVALE, CA 94086		
Program		Owner Name	Inspection Time	
PR0303827 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		MANN, KAMALJIT SINGH	12:45 - 14:45	

Measured Observations

Measured Observations			
<u>Item</u>	Location	Measurement	Comments
Curry	Walk in cooler	43.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chlorine	Dish machine	25.00 PPM	Final 50 ppm
Tikki	Walk in cooler	42.00 Fahrenheit	
Mango lassi	Beverage unit	50.00 Fahrenheit	
Lentil	Hot holding unit	139.00 Fahrenheit	
Lentil	Reheating on burner	165.00 Fahrenheit	
Saag (spinach)	Hot holding unit	145.00 Fahrenheit	
Boiled potatoes	Chaat cold holding unit	41.00 Fahrenheit	
Mixed vegetable	Single door refrigerator	41.00 Fahrenheit	
Rice	Warmer	135.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Fried chillies	Walk in cooler	43.00 Fahrenheit	
Yogurt	Chaat cold holding unit)	40.00 Fahrenheit	
Lentil	Walk in cooler	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 <u>2/11/2025</u>. 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: RANJIT SINGH PIC Signed On: January 28, 2025