

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 FA0214355 - ABHIRUCHI	Site Address 893 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 03/12/2024
Program PR0304575 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ABHIRUCHI LLC	Inspection Time 13:55 - 15:10
Inspected By SUKHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By GOKULAKRISHNAN

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured peanut, coconut and bottle guard chutney and dosa batter at 52F in prep unit. Per PIC, it was kept open during rush hour. Measured idli at 80F in idli maker stored directly on floor, per PIC it was prepared at 1 PM.

[CA] Maintain PHFs at 41F or below. OR 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 closed the unit for rapid cooling. TPHC used for idli.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed more than 5 cockroaches in different life stages under water heater and on wood block behind the shelves in dry storage area.

Observed 5 spiders on walls and racks in dry storage area.[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Obtain professional pest control services to eliminate vermin activity.

Thoroughly clean and sanitize the facility. Seal all crack, crevices, and holes to prevent vermin entry

Minor Violations

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

Inspector Observations: Most of the lids were open for bulk food containers stored in dry storage room.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Idli maker with idlis stored directly on floor.

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

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

Inspector Observations: Observed accumulation of grease, food debris, dust and dirt around the outside and bottom of three compartment sinks and water heater area, equipment door knobs.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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, grease, dust and dirt on wall and floors around three compartment sink, mop sink and dry storage areas.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - No rodents, insects, birds, or animals.

OFFICIAL INSPECTION REPORT

Facility FA0214355 - ABHIRUCHI	Site Address 893 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 03/12/2024
Program PR0304575 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ABHIRUCHI LLC	Inspection Time 13:55 - 15:10

Measured Observations

Item	Location	Measurement	Comments
Sambar (lentil soup)	Hot holding	140.00 Fahrenheit	
Chlorine	Spray bottle	100.00 PPM	
Chutneys in go containers	Under counter refrigerator	48.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Coconut chutney, peanut chutney, dosa batter, bottle guard chutney	Prep unit	52.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Idli	Idli maker	80.00 Fahrenheit	

Overall Comments:

CO0154271

Facility is hereby closed due to live cockroach infestation. Facility cannot re-open and must remain closed until the corrective actions directed in K23 have been completed and a re-inspection has been conducted by this department. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply will result in enforcement actions. Ensure there is no evidence of live cockroach activity or facility will remain closed. If a second re-inspection needs to be conducted, then there will be a \$290/hr charge at a minimum one hour that will be billed to the facility. If facility is requesting after hour inspections, facility will be charged a minimum 2 hour inspection of \$629.00. Contact inspector Sukhreet Kaur at (669) 308-0526 to schedule re inspection.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/26/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Gokulakrishnan
PIC

Signed On: March 12, 2024