

# 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 FA0214462 - CHAAT BHAVAN		Site Address 976 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 08/25/2023	
Program PR0300411 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DEEP STARS, INC		Inspection Time 10:15 - 12:15
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION		Consent By KARAN	FSC Gurjeet Singh 12/12/2027	

Placard Color & Score
<b>GREEN</b>
<b>79</b>

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						S
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						
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods	X						N
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						
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	
K20 Licensed health care facilities/schools: prohibited foods not being offered						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	X	
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations: Measured daal, curries in containers at 50F on counter near cookline. Measured samosas at 106F on counter above grill. Measured manchurian half fried at 54F on counter in front of cookline.**

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

**[COS] PIC time marked the items to use within 4 hours from the time it was taken out of temperature control.**

**Measured items in walk in cooler between 42F-46F. Per PIC, the walk in cooler has opened a lot this morning for deliveries and prep for weekend rush. The walk in cooler door was also kept open to wash the cooler floors this morning.**

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

Follow-up By  
08/29/2023

### Minor Violations

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

**Inspector Observations: \*Repeat violation**

**Lack of food handler cards for employees in the facility.**

**[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.**

**Email certificates to inspector at [sukhreet.kaur@deh.sccgov.org](mailto:sukhreet.kaur@deh.sccgov.org) by 10/1/2023.**

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

**Inspector Observations: Multiple containers with food out of the original packaging not labeled.**

**[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations: Observed mouth freshener stored in a plate for self service without protection of sneeze guard or any other method.**

**[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.**

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: Observed use of cardboard in front of dish machine.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

**Observed milk gallons used to stored lassi.**

**[CA] Food containers intended for single use shall not be reused. Discontinue storing lassi in the milk gallon containers.**

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

**Inspector Observations: Lack of thermometer inside 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

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**Inspector Observations: \*Repeat violation**  
**Observed gap that is greater than 1/4' at the back door.**  
**[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

## Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.  
 Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
Boiled potatoes	Prep unit	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Daal, curries	On rack	50.00 Fahrenheit	PIC time marked the items to discard in 4 hours from when it was taken out of temperature control.
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice	Walk in cooler	42.00 Fahrenheit	
Lassi	Front display unit	41.00 Fahrenheit	
Samosas	Counter above grill	106.00 Fahrenheit	PIC time marked the samosas.
Manchurian half fried	On counter	54.00 Fahrenheit	PIC time marked the items
Cut tomatoes	Prep unit	41.00 Fahrenheit	
Cheese	Under counter unit in front of cookline	41.00 Fahrenheit	
Cut tomatoes	Two door refrigerator	47.00 Fahrenheit	Per PIC, it is just prepared, and stored in refrigerator for cooling
Curry	Prep unit in front of cookline	41.00 Fahrenheit	
Cooked vegetables	Walk in cooler	43.00 Fahrenheit	
Biryani	Cookline	170.00 Fahrenheit	
Lentils	Walk in cooler	46.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Curry	Cookline	155.00 Fahrenheit	
Cooked vegetables	Prep unit in front of cookline	41.00 Fahrenheit	

## Overall Comments:

**Follow up inspection for walk in cooler will be conducted on 8/29/23.**

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 **9/8/2023**. 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

Jaskaran Singh

**Received By:** Jaskaran Singh  
 PIC  
**Signed On:** August 25, 2023