

**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**

<b>Facility</b> FA0214056 - BAWAYCHI INDIAN CUISINE		<b>Site Address</b> 594 E EL CAMINO REAL, SUNNYVALE, CA 94087		<b>Inspection Date</b> 03/05/2021	
<b>Program</b> PR0301759 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SRSK GROUP, INC		<b>Inspection Time</b> 12:55 - 14:30
<b>Inspected By</b> JOSEPH SCOTT	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SATYA	<b>FSC</b>		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>78</b>
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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							
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							
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records					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							
K14 Food contact surfaces clean, sanitized					X		
K15 Food obtained from approved source							
K16 Compliance with shell stock tags, condition, display					X		
K17 Compliance with Gulf Oyster Regulations					X		
K18 Compliance with variance/ROP/HACCP Plan							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
K21 Hot and cold water available							
K22 Sewage and wastewater properly disposed							
K23 No rodents, insects, birds, or animals							

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		
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		X
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		

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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: COOK LINE 2 DOOR PREP REFRIGERATOR AMBIENT READING MEASURED 69F [CA] STOP USING THIS EQUIPMENT UNTIL REPAIRED AND ABLE TO MAINTAIN PHFS AT 41F OR LESS. [SA] PHFS STORED FOR LESS THAN 1 FOUR TO BE RELOCATED TO THE WALK IN REFRIGERATOR. RECHECK PENDING**

Follow-up By  
03/15/2021

### Minor Violations

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

**Inspector Observations: FROZEN FISH STORED DIRECTLY ON THE KITCHEN FLOOR [CA] REMOVE. STORE ALL FOOD AT LEAST 6 INCHES OFF THE FLOOR.**

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

**Inspector Observations: REFRIGERATION/FREEZER HANDLES/INTERIORS/EXTERIORS/SHELVING/HOODS CONTAIN PARTICLE BUILD UP /DUST [CA] KEEP ALL EQUIPMENT CLEAN ON A ROUTINE BASIS.**

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: PREP BOARDS ARE SOILED OR DAMAGED [CA] REPLACE. USE APPROVED EQUIPMENT. 2 DOOR PREP REFRIGERATOR IS NOT WORKING [CA] REPAIR. DO NOT USE FOR FOOD STORAGE.**

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

**Inspector Observations: THERMOMETERS NOT EASILY VISIBLE IN REFRIGERATION UNITS [CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: CLOTH WIPING TOWELS ON COUNTERS [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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: REAR DOOR OPEN [CA] INSTALL A SELF CLOSING SCREEN DOOR.**

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

**Inspector Observations: DUST ACCUMULATION ON THE KITCHEN CEILING PANELS [CA] CLEAN ROUTINELY. GREASE BUILD UP ON FLOORS[CA] KEEP ALL FLOORS CLEANED ON A ROUTINE BASIS.**

### Performance-Based Inspection Questions

N/A

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
PHFS	COOK LINE 2 DOOR PREP REFRIGERATOR	69.00 Fahrenheit	
MEAT	WALK IN REFRIGERATOR	40.00 Fahrenheit	AMBIENT MEASUREMENT
HOT WATER	FRONT COUNTER HAND WASH SINK FAUCET	102.00 Fahrenheit	
CHLORINE SANTIZING RINSE	AUTOMATIC DISHWASHING MACHINE	50.00 PPM	
CURRY	COOK LINE 3 DOOR PREP REFRIGERATOR	36.00 Fahrenheit	

## Overall Comments:

**SDODDAPA@GMAIL.COM**

**Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator**

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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 **3/19/2021**. 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

CHAI

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**Received By:** SATYA  
MANAGER

**Signed On:** March 05, 2021