

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 04/25/2023	
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANKRANTI RESTAURANT G		Inspection Time 10:00 - 12:30
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By SAHIL	FSC Not Available		

Placard Color & Score
YELLOW
46

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						
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		X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records		X		X			N
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	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							
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	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X		X			N

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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
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	X	
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained	X	
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of soap at front hand wash sink. Both paper towel dispensers at front and one in the kitchen are stuck and not operating.

[CA] Provide soap and paper towels in dispensers at all times.

[SA] PIC provided soap bottle and napkins at both sinks.

Follow-up By
04/27/2023

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

Inspector Observations: Measured goat meat and chicken at 48F in prep 1 in front of griddle. Per PIC, food was cooked yesterday. Ambient temperature measured at 48F.

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

[COS] Food items were VC&D in trash can. See VC&D report.

Follow-up By
04/27/2023

Measured food items in front walk in cooler between 58-60F. Per PIC, all cooked items were prepared at 7 AM and stored for cooling. Per PIC, walk in cooler was working before and broke down this morning. Per PIC, he will get fixed today.

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

[COS] Most food items moved to walk in freezer for rapid cooling or moved to back walk in cooler,

Discontinue storing any items in the walk in cooler until it is able to maintain temperature at 41F or below.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed eggs, curry, peanut chutney, chicken just prepared measuring at 120-128F on counters. Per PIC, facility uses TPHC method for these items and discard them at end of lunch hour. No time marks observed for food items.

[CA] 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] Operator marked food items to discard at the end of lunch hour.

Follow-up By
04/27/2023

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

Inspector Observations: Observed two live cockroaches inside paper towel dispenser in the kitchen and behind one juvenile cockroach behind freezer.

[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).

Clean and sanitize area of dead cockroaches or old droppings.

[COS] Operator killed the cockroaches.

PIC scheduled pest control for 4/26/23. Per PIC pest control is done weekly.

Follow-up By
04/27/2023

Minor Violations

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

Inspector Observations: *Repeat violation

Lack of FSC in the facility.

[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.

Observed one food handler card expired and lack of other handler cards.

[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 sukhreet.kaur@deh.sccgov.org

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K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Measured chlorine at 0 ppm in dish machine. No active warewashing at the time of the inspection.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed bulk food containers without lids.

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

Observed food containers at various places throughout the facility stored 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: *Repeat violation

Observed both walk in cooler, walk in freezer fan guards accumulated with dust.

[CA] Clean and sanitize the covers

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack of test strips in the facility for chlorine.

[CA] Provide chlorine test strips.

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: Walk in cooler near ware wash area and prep unit 1 in front griddle are not able to maintain PHF items are 41F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair or replace the units.

**Follow-up By
04/27/2023**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Lack of lightning in walk in cooler near ware wash area.

[CA] Repair or replace the light in walk in cooler.

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: Three compartment sink lack goose neck faucet and observed a plastic pipe attached to the faucet.

[CA] Repair the plumbing and provide goose neck faucet.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Observed outside garbage container lid open.

[CA] Refuse containers shall be covered at all times when not in use.

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

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Inspector Observations: Observed floors in ware wash area as cement. Per PIC they are fixing the flooring.

[CA] Floor tiles shall be smooth and of durable construction and nonabsorbent material that is easily cleanable.

Broken tile with standing water in front of walk in cooler near ware wash area.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Observed loose ceiling board at the entrance of storage area and open ceiling area in small storage room.

[CA] Repair or replace the ceiling boards to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Chicken, goat meat	Prep unit 1	48.00 Fahrenheit	In temperature danger zone more than 4 hours, VC&D
Water	Hand wash sink	100.00 Fahrenheit	
Curries	Walk in cooler in front	58.00 Fahrenheit	
Rice	Warmer	140.00 Fahrenheit	
Shrimp	Walk in cooler in front	60.00 Fahrenheit	
Chlorine	Dish machine	0.00 PPM	
Paneer curry	Burner/HOT HOLDING	140.00 Fahrenheit	
Goat meat	Back walk in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Paneer	Prep unit	37.00 Fahrenheit	

Overall Comments:

TPHC packet provided

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 **5/9/2023**. 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



Received By: Sriniv

Signed On: April 25, 2023