

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 FA0213382 - JOHAL CHAAT AND CURRY | | Site Address 1121 TASMAN DR, SUNNYVALE, CA 94086 | Inspection Date 09/19/2023 |
| Program PR0304829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | Owner Name KAUR, HARKIRAT & SINGH C | Inspection Time 10:30 - 11:45 |
| Inspected By MANDEEP JHAJJ | Inspection Type FOLLOW-UP INSPECTION | Consent By JAGMEET SINGH | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 09/13/2023

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

Compliance of this violation has been verified on: 09/19/2023

Cited On: 09/13/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 09/19/2023

Cited On: 09/13/2023

K14 - 8 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

Compliance of this violation has been verified on: 09/19/2023

Minor Violations

Cited On: 09/19/2023

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand sink in the kitchen lacks paper towels inside dispenser. Observed all employees busy in food prep. [CA] Hand washing soap and towels or drying device shall be provided in dispensers.

[COS] Told employee to provide paper towels for the hand sink.

Cited On: 09/19/2023

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: No chlorine test strips available in the facility. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|---------------|-----------------|--------------------|-----------------|
| HOT WATER | 3 COMP SINK | 120.00 Fahrenheit | |
| CHICKEN CURRY | WALK-IN COOLER | 38.00 Fahrenheit | |
| MILK TEA | COOKING AREA | 187.00 Fahrenheit | |
| PANEER | PREP UNIT | 39.00 Fahrenheit | |
| WARM WATER | HAND SINK | 100.00 Fahrenheit | |
| CHLORINE | 3 COMP SINK | 100.00 pH | |
| DAAL | STILL COOKING | 198.00 Fahrenheit | |
| MASALA | WALK-IN COOLER | 39.00 Fahrenheit | |
| CHLORINE | DISHWASHER | 50.00 PPM | |

Overall Comments:

FOLLOW UP INSPECTION TODAY TO CHECK COMPLIANCE WITH MAJOR VIOLATIONS LISTED ON ROUTINE INSPECTION REPORT DATED 09/13/23

K07M CORRECTED - ALL FOODS IN WALK-IN COOLER AND IN PREP UNITS MEASURED UNDER 41F. ALL FOODS IN PREP AREA UNDER DILIGENT PREP

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K09M NOT OBSERVED. FACILITY IS CLOSED ON MONDAYS SO ALL THE FOODS IN WALK-IN COOLER ARE FROM PAST 2-3 DAYS. ALL MEASURED UNDER 41F.

K14 CORRECTED - 3 COMP SINK DISPENSER HAS CHLORINE DISPENSING. MEASURED AT 100 PPM. DISHWASHER MEASURED AT 50 PPM FOR CHLORINE.

K38 - TOLD EMPLOYEE TO REMOVE PREP TABLE UNDER THE HOOD SO THAT TANDOOR CAN BE PUSHED MORE UNDER THE HOOD.

DISCUSSED HAND WASHING, WARE WASHING, PROPER STORAGE TEMPERATURES AND COOLING PROCEDURES WITH PIC.

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 **10/3/2023**. 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: SANDEEP SINGH
EMPLOYEE

Signed On: September 19, 2023