

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 01/11/2024 | |
| Program PR0304829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name KAUR, HARKIRAT & SINGH C | | Inspection Time 11:05 - 13:35 |
| Inspected By THAO HA | Inspection Type ROUTINE INSPECTION | | Consent By HARKIRAT KAUR | FSC Harkirat Kaur 12/21/2024 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 85 |

| 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 | | | |
| 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 | 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 | 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 | | |
| K34 Warewash facilities: installed/maintained; test strips | | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | | |
| 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 | | 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 | | |
| 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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Dirty pots and pans observed to be placed into handwash sink and obstructing sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Pots and pans were moved to 3-comp sink and handwash sink was cleared.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Hard boiled eggs and curried eggplant measured to be 44F. Items were piled into container over fill line of the prep cooler insert. Per employee items were placed there this morning about 1-2 hours prior.

[CA] PHFs shall be held at 41°F or below for cold holding. Keep PHFs filled up to or below fill line of prep cooler insert to effectively maintain temperature.

[COS] Employee moved some of the eggplant and eggs were into walk in cooler.

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: 3-comp sink measured to have 100ppm quat ammonia .

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Employee drained and refilled sanitizer compartment with 200ppm quat ammonia.

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: Containers and pots of curry observed to be on floor. Per employee items were just taken from cooler to load on food truck.

Containers of food observed to be on floor of walk in cooler.

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

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

Inspector Observations: Part of the tandoor oven is observed out of the the type I exhaust hood. [CA] Provide minimum of twelve-inch overhang for hood above cooking equipment.

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

Inspector Observations: Wiping cloth measured be in 0ppm quat ammonia and 0ppm chlorine solution

[CA] Dry or wet cloths that are used with raw foods of animal origin shall be kept separate from cloths used for other purposes, and wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution.

[COS] Employee refilled wiping cloth buckets.

Performance-Based Inspection Questions

N/A

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Measured Observations

| Item | Location | Measurement | Comments |
|---------------------|------------------|-------------------|--|
| Hot water | 3-comp sink | 120.00 Fahrenheit | |
| Chicken tika masala | Prep cooler | 41.00 Fahrenheit | |
| Cream | Prep cooler | 40.00 Fahrenheit | |
| Chicken tika masala | Floor in kitchen | 42.00 Fahrenheit | |
| Goat curry | Floor in kitchen | 43.00 Fahrenheit | Per employee curry is placed there while waiting to be stocked into food truck. Keep PHFs inside walk in indefinitely. Food truck collected food within 15 minutes |
| Paneer | Walk in cooler | 38.00 Fahrenheit | |
| Eggplant curry | Prep cooler | 44.00 Fahrenheit | |
| Lentil curry | walk in cooler | 38.00 Fahrenheit | |
| Paneer saag | walk in cooler | 41.00 Fahrenheit | |
| handboiled eggs | Prep cooler | 44.00 Fahrenheit | |
| Raw chicken | Walk in cooler | 39.00 Fahrenheit | |
| Quat ammonia | 3-comp sink | 200.00 Fahrenheit | |
| Warm water | handwash sink | 100.00 Fahrenheit | |

Overall Comments:

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 **1/25/2024**. 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.

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: Harkirat Kaur
PIC

Signed On: January 11, 2024