

# 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><br>FA0262761 - APNI MANDI - KITCHEN                             |  | <b>Site Address</b><br>1111 W EL CAMINO REAL 107, SUNNYVALE, CA 940 |                                   | <b>Inspection Date</b><br>04/13/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>81</b> </div> |  |                                              |
| <b>Program</b><br>PR0386605 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                                     | <b>Owner Name</b><br>SINGH, PINKI |                                      | <b>Inspection Time</b><br>16:15 - 17:00 |                                                                                                                                                                |  |                                              |
| <b>Inspected By</b><br>KAYA ALASSFAR                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                        |                                   | <b>Consent By</b><br>RICKY           |                                         |                                                                                                                                                                |  | <b>FSC BARINDERJEET LIDDER</b><br>12/23/2026 |

  

| 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  |       |       |        |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        |     | X   |     |
| K09                            | Proper cooling methods                                                      |    | X     |       | 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                                    |     |     |
| 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                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 |     |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| 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 | X   |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                                    |                                  |
|--------------------------------------------------------------------------|--------------------------------------------------------------------|----------------------------------|
| Facility<br>FA0262761 - APNI MANDI - KITCHEN                             | Site Address<br>1111 W EL CAMINO REAL 107, SUNNYVALE, CA 940871056 | Inspection Date<br>04/13/2026    |
| Program<br>PR0386605 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>SINGH, PINKI                                         | Inspection Time<br>16:15 - 17:00 |
| K48                                                                      | Plan review                                                        |                                  |
| K49                                                                      | Permits available                                                  |                                  |
| K58                                                                      | Placard properly displayed/posted                                  |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations:** PHFs being cooled for more than 6 hours measured above 70°F: paneer, beans.

**[CA]** After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

**[COS]** PHFs were vc&d.

### Minor Violations

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:** Chlorine at the sanitizer compartment measured at 50PPM.

**[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.

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

**Inspector Observations:** In dry storage area: Bag of onions stored directly on the 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:** Accumulation of food debris on equipment handles.

**[CA]** Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

**Inspector Observations:** Wet soiled cloths left on counter.

**[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:** Personal items stored on food shelves.

**[CA]** No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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## Measured Observations

| Item                        | Location                               | Measurement       | Comments |
|-----------------------------|----------------------------------------|-------------------|----------|
| chlorine                    | 3-comp sink                            | 50.00 PPM         |          |
| saucers                     | container on the floor                 | 140.00 Fahrenheit |          |
| rice                        | rice cooker                            | 135.00 Fahrenheit |          |
| paneer                      | 2 door refrigerator (dry storage area) | 79.00 Fahrenheit  | vc&d     |
| water                       | 3-comp sink                            | 120.00 Fahrenheit |          |
| cut tomatoes                | prep refrigerator                      | 40.00 Fahrenheit  |          |
| curries                     | on stove top holding                   | 160.00 Fahrenheit |          |
| ckaes                       | display refrigerator                   | 41.00 Fahrenheit  |          |
| mango lassi                 | reach in refrigerator                  | 40.00 Fahrenheit  |          |
| green curry                 | 2 door refrigerator (dry storage area) | 49.00 Fahrenheit  | cooling  |
| curries                     | walk in                                | 38.00 Fahrenheit  |          |
| samosa, vegetables          | hot holding                            | 135.00 Fahrenheit |          |
| water                       | hand sink                              | 100.00 Fahrenheit |          |
| rice, spinach curry, paneer | hot holding                            | 150.00 Fahrenheit |          |
| black beans                 | 2 door refrigerator (dry storage area) | 89.00 Fahrenheit  | vc&d     |
| rice, salsa                 | 2 door refrigerator (cookline)         | 40.00 Fahrenheit  |          |

## Overall Comments:

**CO0159359**

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 **4/27/2026**. 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: Ricky  
Manager

Signed On: April 13, 2026