

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 - BOMBAY TO GOA		Site Address 727 S WOLFE RD, SUNNYVALE, CA 94086	Inspection Date 03/27/2026
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SANKRANTI RESTAURANT G	Inspection Time 19:00 - 20:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By TUSHAR K.	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/25/2026

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

Compliance of this violation has been verified on: 03/27/2026

Cited On: 03/25/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

This violation found not in compliance on 03/27/2026. See details below.

Cited On: 03/25/2026

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

Compliance of this violation has been verified on: 03/27/2026

Minor Violations

Cited On: 03/25/2026

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

Compliance of this violation has been verified on: 03/27/2026

Cited On: 03/27/2026

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Multiple to go containers noted in a second restroom within the the facility.

[CA] Remove all to go products from the restroom. Only chemicals shall be stored in restroom.

Cited On: 03/27/2026

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: Multiple pieces of equipment in the back of the facility that is no longer in use.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Measured Observations

Item	Location	Measurement	Comments
Milk	Walk in	39.00 Fahrenheit	
Curry	Walk in	39.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 3/25/26 inspection report have been addressed and found within compliance. Three of the four violations have been addressed and found within compliance:

- K07: Proper hot and cold holding temperatures. Walk in has been repaired properly. See measured observations.

- K23: No rodents, insects, birds, or animals. No evidence of vermin activity at the time of inspection. Looked around the entire facility.

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- **K22: Sewage and wastewater properly disposed. 3-Compartment sink is still leaking at the time of inspection. Per PIC, a plumber has been called out for Monday and will make repairs.**

- **K35: Equipment, utensils: Approved, in good repair, adequate capacity.**
- **Walk ins have been repaired properly.**
- **Cardboard has been removed from the facility.**
- **Airfyer may have to go through plan check. Contact district inspector with regards to plan submittal.**

An additional follow up inspection maybe conducted in order to verify compliance.

Subsequent follow-up inspections after the first follow-up shall be billed \$298-hour, minimum one hour, during normal business hours: Monday-Friday 7:30AM to 5:00PM or \$645/hour, minimum one hour, during non-business hours, and upon inspector availability.

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 **4/10/2026**. 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: Tushar K.
Owner

Signed On: March 27, 2026