

# 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>04/23/2025     |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>86</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>13:10 - 14:20 |                                                                                                                                                                |  |                                              |
| <b>Inspected By</b><br>KAYA ALASSFAR                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                        |                                   | <b>Consent By</b><br>RAVI INDER RANDHAWA |                                         |                                                                                                                                                                |  | <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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| 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                                    |     |     |
| 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                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| K40                   | Wiping cloths: properly used, stored                                                |     |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                   |                                                                    |                                  |
|--------------------------------------------------------------------------|-----------------------------------|--------------------------------------------------------------------|----------------------------------|
| Facility<br>FA0262761 - APNI MANDI - KITCHEN                             |                                   | Site Address<br>1111 W EL CAMINO REAL 107, SUNNYVALE, CA 940871056 | Inspection Date<br>04/23/2025    |
| Program<br>PR0386605 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>SINGH, PINKI                                         | Inspection Time<br>13:10 - 14:20 |
| 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:** Cooked mixed vegetables, beans and curries are being cooled in deep plastic containers. Paneer curry held inside the 2 door refrigerator by the walk-in was measured at above 50F. Per the manager, they prepared it last night and stored it in there to cool.

**[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]** Manager VC&D the curry, and directed employees to transfer the food items that are being cooled in plastic containers into shallow metal pans.

### 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 concentration at the 3-comp sink was measured at 50ppm.

**[CA]** Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** Multiple flies in the storage area by the back door. Flies are observed to be entering from the back door that is kept open.

**[CA]** Food facility shall be kept free of flies.

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

### Measured Observations

| Item                            | Location             | Measurement       | Comments      |
|---------------------------------|----------------------|-------------------|---------------|
| RICE                            | HOT HOLDING          | 150.00 Fahrenheit |               |
| CHLORINE                        | 3-COMP SINK          | 50.00 PPM         | COS TO 100PPM |
| CURRIES                         | STEAM TABLE          | 150.00 Fahrenheit |               |
| COOKED BEANS, COOKED VEGETABLES | UPRIGHT REFRIGERATOR | 47.00 Fahrenheit  |               |
| SPINACH CURRY                   | UPRIGHT REFRIGERATOR | 44.00 Fahrenheit  | COOLING       |
| SAMOSA                          | WALK IN              | 39.00 Fahrenheit  |               |
| MILK                            | WALK IN              | 41.00 Fahrenheit  |               |
| PANEER                          | WALK IN              | 40.00 Fahrenheit  |               |
| PANEER CURRY                    | 2 DOOR REFRIGERATOR  | 51.00 Fahrenheit  | VC&D          |
| WATER                           | HAND SINK            | 100.00 Fahrenheit |               |
| WATER                           | 3-COMP SINK          | 120.00 Fahrenheit |               |

### Overall Comments:

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|                                                                          |                                                                    |                                  |
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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 **5/7/2025**. 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 |



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**Received By:** RAVI INDER RANDHAWA  
Manager  
**Signed On:** April 23, 2025