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 FA0214056 - BAWARCHI INDIAN CUISINE		Site Address 594 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 08/23/2021
Program PR0301759 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3		- FP11	Owner Name SRSK GROUP, INC	Inspection Time 13:10 - 13:50
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By SREE DODD		

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/11/2021

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 08/23/2021

Cited On: 08/11/2021

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

Compliance of this violation has been verified on: 08/23/2021

Minor Violations

Cited On: 08/23/2021

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

Inspector Observations: Observed multiple pincher bugs under rice containers stored in front of the mop sink. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Cited On: 08/23/2021

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

Inspector Observations: Observed food containers and rice bags stored on the floor of the kitchen in front of the 3 door upright refrigerator. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Observed the storage of open bulk spice bags within the patio dining area. [CA] Discontinue the practice of storing bulk food within the patio dining room, food items shall be stored within areas designated for food storage. Store open bulk foods in approved NSF containers with tight fitting lids.

Measured Observations

N/A

Overall Comments:

Follow-up inspection to inspection conducted by Jennifer Rios on 8/11/2021.

Observed all hand wash facility's to be fully stocked at the time of inspection.

No rodent activity was observed at the time of inspection. PIC provided report of professional pest control service conducted on 8/13/2021.

Observed two minor violations at the time of inspection.

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 <u>9/6/2021</u>. 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.

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	Inspection Date 08/23/2021
Owner Name	Inspection Time
	<u> </u>

Page 2 of 2

Legend:

[CA] Corrective Action [COS] Corrected on Site [N] Needs Improvement [NA] Not Applicable [NO] Not Observed

[PBI] Performance-based Inspection Potentially Hazardous Food [PHF]

Person in Charge [PIC] Part per Million [PPM] [S] Satisfactory Suitable Alternative [SA]

[TPHC] Time as a Public Health Control Sree Dodd

Received By:

PIC

August 23, 2021 Signed On: