

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 - SANKRANTI		Site Address 727 S WOLFE RD, SUNNYVALE, CA 94086		Inspection Date 08/17/2022	
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANKRANTI RESTAURANT G		Inspection Time 13:00 - 14:00
Inspected By GINA STIEHR		Inspection Type FOLLOW-UP INSPECTION		Consent By SRINI VEJALLA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 08/12/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 08/17/2022. See details below.

Cited On: 08/12/2022

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

This violation found not in compliance on 08/17/2022. See details below.

Cited On: 08/12/2022

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

This violation found not in compliance on 08/17/2022. See details below.

Cited On: 08/17/2022

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

Inspector Observations: Observed potentially hazardous food located on food prep surfaces, in food prep cold hold unit and in walk-in cooler. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace cold hold units. If facility would like to implement TPHC (Time as a Public Health Control) which involves filling out the Department's TPHC form, time-marking the food for 4 hours and discarding the food at the end of the 4 hour mark. [SA] PIC time-marked the PHFs and will discard at the end of the 4 hour mark.

Follow-up By
08/19/2022

Minor Violations

Cited On: 08/17/2022

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

Inspector Observations: Observed dried rodent droppings in dry storage room and in back room of facility. [CA] Thoroughly clean and sanitize floors and containers; eliminate pests from facility. Cover/seal holes in walls. Recommend professional pest control.

Follow-up By
08/19/2022

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
paneer	container on floor	110.00 Fahrenheit	
curry	food prep cold hold	45.00 Fahrenheit	
rice	food prep surface	148.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
cooked vegetable	food prep surface	86.00 Fahrenheit	
milk, chicken, fish	walk-in cooler	56.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
goat	food prep cold hold	51.00 Fahrenheit	
boiled egg	food prep surface	82.00 Fahrenheit	
chicken	food prep cold hold	52.00 Fahrenheit	

Overall Comments:

Follow-up inspection; observed 1 major violations during time of inspection (food temperature violations). Facility subject is subject to a charged follow-up inspection (\$219.00/hr).

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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 **8/31/2022**. 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: Srinivasa Vejjala
Owner

Signed On: August 17, 2022