

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 08/19/2022	
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANKRANTI RESTAURANT G		Inspection Time 13:30 - 14:30
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)

Compliance of this violation has been verified on: 08/18/2022

Cited On: 08/12/2022

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

Compliance of this violation has been verified on: 08/18/2022

Cited On: 08/12/2022

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

Compliance of this violation has been verified on: 08/18/2022

Cited On: 08/17/2022

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

Compliance of this violation has been verified on: 08/18/2022

Cited On: 08/19/2022

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

Inspector Observations: Observed potentially hazardous foods stored in walk-in cooler and food prep cold hold unit that measured in the temperature danger zone. REPEAT VIOLATION. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Do not use walk-in cooler until it has been repaired and can hold PHFs at 41F or below. [COS] PIC voluntarily discarded the contents of the walk-in cooler.

Follow-up By
08/23/2022

Cited On: 08/18/2022

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

This violation found not in compliance on 08/19/2022. See details below.

Minor Violations

Cited On: 08/17/2022

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

This violation found not in compliance on 08/19/2022. See details below.

Cited On: 08/19/2022

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

Inspector Observations: Observed one slow-moving, live cockroach on electrical box in the back of the facility. Observed some holes in walls and ceiling. Did not observe any other evidence of cockroach or rodent activity. [CA] Eliminate pests from facility. Thoroughly clean and sanitize facility. Recommend working with professional pest control. [COS] PIC killed cockroach and had staff seal holes during time of inspection.

Follow-up By
08/23/2022

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hard boiled eggs	walk-in cooler	61.00 Fahrenheit	
chicken	walk-in cooler	56.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
porridge	walk-in cooler	72.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Follow-up inspection, subject to be charged \$219/hr. Major violation #7 is still and issue. Facility is ok to reopen provided they discontinue use of front walk-in cooler and food prep unit, continue sealing all holes, and working with professional pest control (email reports to inspector for 2 months). Facility is subject to an additional charged follow-up inspection at \$219/hour.

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 **9/2/2022**. 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 19, 2022