

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 FA0275806 - CHUTNEYS CA INC		Site Address 954 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 01/24/2024	
Program PR0416883 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHUTNEYS CA INC		Inspection Time 11:50 - 13:50
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION		Consent By VISHNU (ON PHONE)	FSC Vishnu Vardhan Manjunath 07/08/2025	

Placard Color & Score
YELLOW
63

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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	X			
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X		X			
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		X			N
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	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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	X	
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	X	
K45 Floor, walls, ceilings: built,maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0275806 - CHUTNEYS CA INC	Site Address 954 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 01/24/2024
Program PR0416883 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHUTNEYS CA INC	Inspection Time 11:50 - 13:50
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: A deep container of tomato and onion chutney was found in the walk in cooler and measured 70F at around 12:30 pm. The PIC stated that it had been cooling since 9:30 am.
[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] Staff VC&D the container of chutney at time of the inspection. See VC&D report for more details.

Follow-up By
01/30/2024

K14 - 8 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: Staff was found manually washing dishes while not actively sanitizing. No sanitizer was observed at the three compartment sink.
[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).[COS] Staff turned on the automatic sanitizer dispensing system at time of the inspection.

Follow-up By
01/30/2024

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Repeat Violation*
There are no food handler cards available for kitchen staff.
[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The hand washing sink to the right of the three compartment ware washing sink was obstructed by a trashcan. [CA] Hand washing sinks shall be accessible to employees at all times and not be obstructed. [COS] Staff removed the trashcan blocking the hand sink at time of the inspection.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Water measured at 62F at the hand sink in the restroom off to the right. The hand sink was fitted with non-adjustable mixing valve.
[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Follow-up By
01/30/2024

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

Inspector Observations: Dough was found in a large pot on the floor of the prep area.
[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

OFFICIAL INSPECTION REPORT

Facility FA0275806 - CHUTNEYS CA INC	Site Address 954 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 01/24/2024
Program PR0416883 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHUTNEYS CA INC	Inspection Time 11:50 - 13:50

Inspector Observations: Facility does not have sanitizer test strips for either their Quaternary based sanitizer at the three compartment sink or the Chlorine sanitizer at the mechanical ware washing machine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Facility does not have plugs/stoppers to fill the basins of the three compartment sink. [CA] Plugs/stoppers shall be available to fill up the warewashing sink.

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: Utensils for cooking are stored in a pot of still room temperature water.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

Old milk jugs are being reused to fill with yogurt and mango lassi drinks.[CA] Single use food containers shall not be reused to store food.

A to go container is being used as a scoop for batter. [CA] Scoops shall have a handle to prevent contamination and adulteration of food.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: The pipe ending in between the walk in cooler and walk in freezer is leading directly into the floor sink and does not have a 1 inch air gap.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

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: A back pack was found under a prep table and a cell phone was found on top of the table. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

The back door to the facility lacks a self-closing mechanism.[CA] Back door to food prep area shall be self-closing.

The back door to the facility has a gap greater than 1/4". [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

There are two stove burners being stored in the back along with several counter tops.[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.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Walls and floors behind equipment in the food prep and cook line area had an accumulation of food debris.[CA] Walls and floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0275806 - CHUTNEYS CA INC	Site Address 954 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 01/24/2024
Program PR0416883 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHUTNEYS CA INC	Inspection Time 11:50 - 13:50

Measured Observations

Item	Location	Measurement	Comments
Quat Sanitizer	Three Compartment Sink	200.00 PPM	
Hot Water	Three Compartment Sink	120.00 Fahrenheit	
Potato Salad	Cart near back prep table	112.00 Fahrenheit	Actively cooling
Hot Water	Hand Sink near Kitchen Entrance	120.00 Fahrenheit	
Chlorine Sanitizer	Warewashing Machine	50.00 PPM	
Yogurt	Cold Holding Unit Table	41.00 Fahrenheit	
Garbanzo Bean Curry	Steam Table	181.00 Fahrenheit	
Hot Water	Restroom off to Left	100.00 Fahrenheit	
Cooked Peas and Carrots	Sandwich Prep Cooler (bottom)	39.00 Fahrenheit	
Chutneys	Cold Holding Unit Table	40.00 Fahrenheit	
Curry	Sandwich Prep Cooler (top)	40.00 Fahrenheit	
Tomato and Onion chutney	Walk in Cooler	70.00 Fahrenheit	Item was VC&D. See report for more details.
Sambar	Steam Table	147.00 Fahrenheit	
Rice Dish	Cart neat back prep table	81.00 Fahrenheit	Actively Cooling
Hot Water	Restroom off to Right	62.00 Fahrenheit	

Overall Comments:

Follow up inspection will be conducted on 1/30/24.

Joint inspection by Alex A. and Sukhreet K. Report was written by Alex. A

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 **2/7/2024**. 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

Nishu

Received By: vishnu vardhan manjunath
owner

Signed On: January 24, 2024