

# 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> FA0253773 - INDIA CASH & CARRY		<b>Site Address</b> 1032 E EL CAMINO REAL, SUNNYVALE, CA 94087		<b>Inspection Date</b> 01/18/2024		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>72</b> </div>		
<b>Program</b> PR0430867 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06			<b>Owner Name</b> INDIA CASH & CARRY INC		<b>Inspection Time</b> 10:45 - 13:15			
<b>Inspected By</b> SUKHREET KAUR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> NEELAKSHI				<b>FSC</b> Neelakshi K 2/7/2025

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
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			N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		X			S
K09	Proper cooling methods						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						
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	X	
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	X	X
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
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	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations:** Lack of paper towels and soap at the 3 compartment sink in the produce prep and packaging area. Hand wash sinks are only available in restrooms, first compartment of the three compartment sink shall be used for hand washing before handling or packaging bulk food items into small bags.

**[CA]** Maintain hand wash sinks fully supplied at all times.

**[COS]** Paper towels and soap were provided.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** In food self service area, measured vegetable puff, pakoda, chilli bhaji, fried sandwich between 100-124F. Per PIC, facility is using a temperature log as a TPHC method. Temp log was not filled out for current day.

**[CA]** When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

**[COS]** A new log entry was made for food items being currently offered in self service area.

### Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** Several boxes of produce stored on walk in refrigerator floor.

**[CA]** Store food items at least 6 inches above floor to prevent food contamination.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations:** Self service food area lacking sneeze guards over several food items. Observed sneeze guards on opposite side of the unit.

**[CA]** Ensure sneeze guards are used at all times in food self service areas.

**[COS]** PIC, flipped the units so that sneeze guards are able where customers are grabbing food at the self service aisle.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:** Multiple packaged food items missing ingredients list on label.

**[CA]** Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** Accumulation of dust found on fan covers in produce walk in cooler and dairy/paneer display cooler.

**[CA]** Routinely clean fan covers and maintain in good repair.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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**Inspector Observations:** *Lack of thermometers in display coolers for PHF items.*

**[CA]** *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

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

**Inspector Observations:** *Accumulation of food debris and dirt found in produce walk in cooler and produce prep area.*

**[CA]** *Routinely clean floors to prevent food contamination.*

**Observed gaps in ceiling located in produce/packaging room, near dairy walk in cooler and near vegetable/produce aisles area.**

**[CA]** *Repair holes in structure and maintain in good repair to prevent pest harborage.*

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
milk	dairy walk in cooler	37.00 Fahrenheit	
samosas	self service aisle	138.00 Fahrenheit	
paneer	dairy/paneer display cooler	31.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Water	Hand wash sink (Women's restroom)	100.00 Fahrenheit	
cake/pastries	pastry display cooler	41.00 Fahrenheit	
vegetable puff, pakoda, chilli bhaji, fried sandwich	self service aisle	100.00 Fahrenheit	All food items measured between 100-124F.

## Overall Comments:

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

**Joint inspection by Sukhreet Kaur and Anabelle Garcia.**


**Report written by Anabelle Garcia.**

**TPHC form filled during 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 **2/1/2024**. 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

  
**Received By:** Dinesh Kumar  
PIC  
**Signed On:** January 18, 2024