

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 06/11/2024
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANKRANTI RESTAURANT G	Inspection Time 11:20 - 12:15
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By SRINI

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 05/31/2024

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

This violation found not in compliance on 06/11/2024. See details below.

Cited On: 06/11/2024

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: Sprayer has been installed at the three compartment sink, sink is still missing the faucet. [CA] Install a three compartment sink faucet that can reach all three compartments by no later than 7/11/24. Send pictures to inspector at sukhreet.kaur@deh.sccgov.org or further enforcement actions may be taken.

Cited On: 05/31/2024

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

This violation found not in compliance on 06/11/2024. See details below.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

On site for follow up inspection for routine inspection conducted on 5/31/24.

No dead or live activity of cockroaches in the facility.

Reviewed pest control report from 6/10/24. Per owner, pest control will be conducted weekly by a professional comply to eliminate vermin activity.

Continue to clean the facility of any grease other food accumulations. Seal any remaining to gaps to prevent vermin entry.

TPHC has been marked for PHF items stored on room temperature. Continue TPHC for buffets on Fri-Sun.

Continue to correct other violations.

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 **6/25/2024**. 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.

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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: Srin
Owner

Signed On: June 11, 2024