

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 - BOMBAY TO GOA | | Site Address 727 S WOLFE RD, SUNNYVALE, CA 94086 | | Inspection Date 03/25/2026 | |
| Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name SANKRANTI RESTAURANT G | | Inspection Time 11:30 - 14:30 |
| Inspected By SUKHREET KAUR | Inspection Type ROUTINE INSPECTION | | Consent By SANDIP | FSC Not Available | |

| |
|-----------------------|
| Placard Color & Score |
| RED |
| 45 |

| 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 | | | |
| K07 Proper hot and cold holding temperatures | | X | | X | | | |
| K08 Time as a public health control; procedures & records | | | | | X | | |
| 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 | | |
| 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 | X | |
| K34 Warewash facilities: installed/maintained; test strips | | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | X | |
| K36 Equipment, utensils, linens: Proper storage and use | | |
| K37 Vending machines | | |
| K38 Adequate ventilation/lighting; designated areas, use | X | |
| 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 | | |

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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 at hand wash sink inside the kitchen.

[CA] Provide single use paper towels in dispenser at all times.

[COS] Paper towel roll provided.

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

Inspector Observations: Measured PHFs such as cooked vegetable and milk above 55F in walk in cooler at front.

Ambient temperature of the unit is at 60F.

Measured cooked bryani rice at 80F stored at room temperature. Boiled eggs at 64F stored at room temperature.

Per PIC, it was taken out at 10 AM.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC VC&D walk in cooler PHF items. See VC&D report.

TPHC marked for bryani and eggs to be used or discarded at the end of 4 hours.

Follow-up By
03/26/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed water from waste pipe under three compartment sink leaking into the grease tank.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

Follow-up By
03/26/2026

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

Inspector Observations: 1. Observed Vermin: Rodent droppings observed in the following areas:

- 5+ droppings on prep table with rice cooker
- 1 dropping on top of small airfryer
- 5+ droppings on white chest freezer
- 5+ droppings on shelf above small freezer near vegetable cutting area
- 20+ droppings on floor in small storage room at the back kitchen of the facility
- few droppings in back hallway that is shared with Techa next door facility.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Suzanne Lew

4. Notification: The person in charge during inspection, Sandip, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Follow-up By
03/26/2026

Minor Violations

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

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Inspector Observations: *Lack of food manager certificate and food handler cards.*

[CA] *Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

[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.*

K14 - 3 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: *Chlorine measured at 0 ppm in dish machine. No active dish washing at the time of the inspection.*

[CA] *Maintain chlorine in mechanical warewash machine at 50 PPM.*

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

Inspector Observations: *Hot water measured at 103F at three compartment sink. Lack of warm water at kitchen hand wash sink.*

[CA] *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: *Observed food containers stored on floor throughout the facility.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

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

Inspector Observations: *Observed accumulation of dust and dirt on walk in cooler fan guards for both cooler.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Ambient temperature of the small walk in cooler at front is 60F.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

Do not store PHFs until is able to maintain PHF at 41F or below.

| |
|----------------------------|
| Follow-up By 03/26/2026 |
|----------------------------|

Observed soiled cardboard in walk in cooler and walk in freezer.

[CA] *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

Observed household air fryer in the facility.

[CA] *New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Accumulation of grease on ventilation hood, walls and ceiling around.*

[CA] *Ventilation hood filters shall be maintained clean and good repair. Ensure the ventilation hood is in good working condition.*

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: *Facility has again removed the faucet at three compartment sink and now there is only a sprayer.*

Install the faucet at three compartment sink.

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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: Observed back door to the facility propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations: Observed accumulation of food and grease on floor in cookline area and debris throughout the facility.

[CA] Clean the floors and maintain in good condition.

Observed cracked tiles, floors in disrepair in warewash area.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Observed expanded foam in multiple areas of the facility to fill gaps and holes.

[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

N/A

Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|------------------|--|--------------------|-----------------|
| Water | Hand wash sink (front prep) | 100.00 Fahrenheit | |
| Sambar | Prep refrigerator near front hand wash | 41.00 Fahrenheit | |
| Hot water | Three compartment sink | 103.00 Fahrenheit | |
| Biryani rice | On room temperature | 80.00 Fahrenheit | |
| Water | Hand wash sink (kitchen) | 69.00 Fahrenheit | |
| Rice | Hot holding | 136.00 Fahrenheit | |
| Cooked meat | Walk in cooler in the back | 38.00 Fahrenheit | |
| Milk | Walk in cooler at front | 58.00 Fahrenheit | |
| Cooked sauces | Prep unit | 41.00 Fahrenheit | |
| Cooked vegetable | Walk in cooler at front | 55.00 Fahrenheit | |

Overall Comments:

Facility is hereby closed due to evidence of rodent droppings.

The facility shall continue to remain closed until all corrective actions on the provided checklist are completed. Continue to cease and desist all operations.

Requirements Before Reopening:

- 1. Submit the provided re-opening checklist.**
- 2. Obtain a copy of the latest pest control report from a licensed provider.**

Upon review, district specialist will schedule the follow-up inspection.

- Clean and sanitize the affected areas and equipment.**
- Dispose of all food items that have been adulterated/contaminated.**
- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed;.**
- Eliminate food and water sources inside and outside the facility.**
- Properly store items at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas)**

NOTE: A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Pest control treatments may require a sufficient amount of contact time to be effective.

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A follow-up inspection to verify compliance of major violations will be conducted upon facility request.

The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55. - A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **4/8/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: SANDIP

Signed On: March 25, 2026