

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 06/26/2025
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SANKRANTI RESTAURANT G	Inspection Time 10:10 - 11:50
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By SRINI	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 06/26/2025

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

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

1 live adult cockroach crawling on the wall next to three compartment sink.

6-7 rodent droppings on top of dish machine

2 rodent droppings on the prep table with containers in the corner of warewash room.

8 plus dead cockroaches on sticky trap on ceiling between walk in cooler and walk in freezer.

1 dropping on hand wash sink in front packing area

1 dropping in sink and 1 dropping on the floor in large restroom with storage that is not used currently

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified

4. Notification: The person in charge during inspection, Srini, 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.

Minor Violations

Cited On: 06/26/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured PHFs such as boiled eggs, cooked sauces and chickpeas between 45-49F. Per PIC, the one of the employees turned the temperature too high because they thought it was too cold. Per PIC, the temperature was ok this morning, it just happened recently.

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

[COS] Within 30 minutes of lowering the temperature the ambient temperature measured at 41F.

Ensure the PHFs in walk in cooler are maintained at 41F or below at all times.

Cited On: 06/26/2025

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

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Inspector Observations: *Observed FRP panels loose and coming apart in walk in cooler and warewash area. Observed plastic white cover over the coving on back wall in corner of warewash room where cockroach was observed. [CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface. Repair the coving.*

Accumulation of grease and other debris on floors and walls throughout the warewash area. Floors and walls in cookline area cleaned but there is still some grease accumulation. [CA] Thoroughly clean and sanitize the floors and walls.

Observed a hole in wall above walk in freezer. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Measured Observations

N/A

Overall Comments:

On site for follow up inspection for routine inspection conducted on 6/24/25.

Live and dead cockroach activity and rodent droppings are still observed.

Ceiling openings are covered.

Waste pipe under three compartment sink is fixed.

Walk in cooler door handle/lock is replaced.

Facility shall cease and deist all food operations.

Facility is still closed due to rodent and cockroach infestation.

Food facility shall remain closed and complete the following 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*

Ensure the facility is cleaned and sanitized and there is no evidence of rodent droppings or cockroaches in the facility.

Structural violations shall be fixed prior to reinspection.

Contact district specialist Sukhreet Kaur at (408) 918-3460 or sukhreet.kaur@deh.sccgov.org to schedule re inspection once the above requirements are completed.

2nd follow up will be a charged inspection.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum 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

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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 7/10/2025. 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: SRINI V
OWNER
Signed On: June 26, 2025