

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 FA0214397 - SREE VAARI		Site Address 920 E ARQUES AV, SUNNYVALE, CA 94085		Inspection Date 10/30/2023	
Program PR0304050 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SREEVARIINC		Inspection Time 10:30 - 12:40
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION	Consent By DILAK	FSC Rakeshr D 10/31/2023		

Placard Color & Score
GREEN
72

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						S
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						S
K06 Adequate handwash facilities supplied, accessible			X				S
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		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		
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	X	
K33 Nonfood contact surfaces clean		
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		
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		
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review	X	

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K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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: Measured chlorine sanitizer concentration at 0ppm in dishwashing machine. [CA] Maintain chlorine sanitizer concentration at 50ppm in dishwashing machine. [SA] Employees can manually sanitize dishes in 3-comp-sink until adequate sanitization is reached in dishwashing machine.

Minor Violations

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

Inspector Observations: Observed handwashing paper towels on top of dispenser but not inside dispenser at 3 handwashing stations in kitchen. [CA] Provide handwashing paper towels inside dispenser adjacent to handwashing sinks.

Observed containers inside handsink by dishwashing machine. [CA] Ensure handsink is unobstructed and easily accessible. [COS] Chef relocated containers.

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

Inspector Observations: Measured internal temperature of curry ranging 131-132F in the hot holding unit. [CA] Maintain pHF for hot holding at 135F or above. [COS] PIC reheated curry.

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 not turning on in front handsink. [CA] Repair to ensure hot water works in front handsink.

Water not turning on in one mixed faucet handsink in womens restroom. [CA] Provide water temperature between 100-108F in mixed faucet handsink in womens restroom.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed old rodent droppings on undercounter and on floor under dishwashing machine. [CA] Clean and sanitize area of old droppings.

Note: PIC provided most recent pest control invoice dated 10/30/23.

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

Inspector Observations: Observed lack of label as to contents on bulk food containers in dry storage room. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food.

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

Inspector Observations: Prepackaged snacks for self service are missing some label info. [CA] Food prepackaged in a food facility for self service 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.**

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: Observed leak from dishwashing machine. [CA] Repair to stop leak.

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K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Observed unpermitted outdoor setup with warmer and pani puri stand. Per PIC, this setup is used on evenings and special holidays. [CA] Discontinue outdoor setup until obtain approval from plan check dept.*

Note: *Not in use during time of inspection.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink/3-comp-sink	120.00 Fahrenheit	
garbanzo beans	walk-in-cooler	41.00 Fahrenheit	
okra	slider freezer	5.00 Fahrenheit	
cooked rice	walk-in-cooler	40.00 Fahrenheit	
cooked potatoes	walk-in-cooler	40.00 Fahrenheit	
dosa batter	cold holding prep	40.00 Fahrenheit	
samosa	reach in freezer	6.00 Fahrenheit	
hot water	handsink - mens restroom, one sink in womens restroom	100.00 Fahrenheit	
hot water	handsink - back kitchen, next to dish machine	100.00 Fahrenheit	
sambar	hot holding	140.00 Fahrenheit	
cut tomatoes	cold holding prep	40.00 Fahrenheit	
lassi	reach in cooler	40.00 Fahrenheit	
chlorine	dishwashing machine	0.00 PPM	

Overall Comments:

Owner is still Sree Vari INC. Will update facility name to Sri Ananda Bhavan.

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 **11/13/2023**. 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

Roy

Received By: Ram Ganta
Owner

Signed On: October 30, 2023