# **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 FA0214056 - BAWARCHI INDIAN CUISINE		Site Address 594 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 02/29/2024
Program PR0301759 - FOOD PRE	P / FOOD SVC OP 0-5 EMPLOYEES RC	C 3 - FP11	Owner Name SRSK GROUP, INC	Inspection Time 10:50 - 11:35
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By SRIAJ		



#### **Comments and Observations**

## **Major Violations**

Cited On: 02/23/2024

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

This violation found not in compliance on 02/29/2024. See details below.

Cited On: 02/23/2024

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

This violation found not in compliance on 02/29/2024. See details below.

#### **Minor Violations**

N/A

#### **Measured Observations**

<u>Item</u>	<u>Location</u>	Measurement Comme
Water	Hand wash sink	100.00 Fahrenheit
Quataernary ammonium	Three compartment sink	300.00 PPM

#### **Overall Comments:**

On site for follow up inspection.

Major violations K06 and K07 corrected.

Hand wash sink the kitchen is fully stocked and accessible for use.

PHFs are time marked to be used within four hours from when it was taken out of temperature control.

Facility is thoroughly clean. Equipment doors, door handles and shelves are cleaned. Ventilation hood is cleaned and repaired.

Three compartment sink is set up with quaternary ammonium sanitizer. Test strips are provided.

Food related bags and containers are stored 6 inches above the floor.

TPHC form completed at the time of the 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 3/14/2024. 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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	Site Address 594 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 02/29/2024
Program	Owner Name	Inspection Time
PR0301759 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	- FP11 SRSK GROUP, INC	10:50 - 11:35

# 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

b. R. Slin

Received By: Rama Sateesh

Signed On: February 29, 2024