

# 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<br>FA0214420 - RADHE CHAAT                                      |                                       | Site Address<br>934 E EL CAMINO REAL, SUNNYVALE, CA 94086 |                             | Inspection Date<br>11/29/2023 |                                  |
| Program<br>PR0304265 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                       |   | Owner Name<br>ROTISABJI INC |                               | Inspection Time<br>12:45 - 15:00 |
| Inspected By<br>SUKHREET KAUR  | Inspection Type<br>ROUTINE INSPECTION |   | Consent By<br>PARUL PATEL   | FSC Hugo Aguila<br>4/1/2027   |                                  |

Placard Color & Score

**YELLOW**

**65**

| 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  |       |       |        |     |     | S   |
| K04 Proper eating, tasting, drinking, tobacco use                               | X  |       |       |        |     |     |     |
| K05 Hands clean, properly washed; gloves used properly                          | X  |       |       |        |     |     |     |
| K06 Adequate handwash facilities supplied, accessible                           | 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     |       | X      |     |     | N   |
| K15 Food obtained from approved source  |    |       |       |        |     |     |     |
| 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     |       | 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  |     |     |
| 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                                | X   |     |
| K39 Thermometers provided, accurate   |     |     |
| K40 Wiping cloths: properly used, stored  |     |     |
| K41 Plumbing approved, installed, in good repair; proper backflow devices               |     |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|  |   |                                  |
|--|---|----------------------------------|
| Facility<br>FA0214420 - RADHE CHAAT                                      | Site Address<br>934 E EL CAMINO REAL, SUNNYVALE, CA 94086 | Inspection Date<br>11/29/2023    |
| Program<br>PR0304265 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>ROTISABJI INC                               | Inspection Time<br>12:45 - 15:00 |
| K48  | Plan review   |                                  |
| K49  | Permits available   |                                  |
| K58  | Placard properly displayed/posted                         |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations: Boiled chickpeas, yogurt, cut tomatoes, bioled potatoes measured at 54F and dhokla in under counter refrigerator at 50 F. Per PIC, all these items were stored in the unit about an hour ago.**

Follow-up By  
12/05/2023

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

**[SA] PIC will use TPHC (time as public health control) to store PHF items at 4 hour time period from when it was taken out of temperature control until the unit is repaired or replaced.**

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: \*Repeat violation**

**Chlorine measured at 0 ppm with active warewashing.**

Follow-up By  
12/05/2023

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

**[SA] PIC will manually sanitize dishes after they are washed in the machine until dish machine is repaired.**

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

**Inspector Observations: Observed a juvenile cockroach on wall next to water heater. Unable to identify the type of roach, it went underneath the water. Attempted to look for it with the flash light, however, unable to find the cockroach. No other vermin observations at the time of the inspection.**

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). Last pest control service was done on 11/20/23. Contact the professional company to obtain pest control services. Clean and sanitize areas if any dead cockroaches are observed.**

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Observed cooked curry cooling in deep plastic bucket.**

**[CA] Cool foods using approved containers which facilitate heat transfer, such as metal. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.**

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

**Inspector Observations: Observed food buckets and containers stored on floor, some bulk food containers are stored without lids and labels.**

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

**Store open bulk foods in approved NSF containers with tight fitting lids.**

**Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

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

**Inspector Observations: Accumulation of dust on ventilation fans on ceiling in kitchen area and restroom.**

**[CA] Clean the fans and maintain in good condition.**

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

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

**Inspector Observations: Observed food debris on floors behind equipment.**

**[CA] Floors in food preparation area shall be kept clean.**

### Performance-Based Inspection Questions

# OFFICIAL INSPECTION REPORT

|   |  |   |
|---|--|---|
| <b>Facility</b><br>FA0214420 - RADHE CHAAT                                      | <b>Site Address</b><br>934 E EL CAMINO REAL, SUNNYVALE, CA 94086 | <b>Inspection Date</b><br>11/29/2023    |
| <b>Program</b><br>PR0304265 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | <b>Owner Name</b><br>ROTISABJI INC                               | <b>Inspection Time</b><br>12:45 - 15:00 |

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

| Item  | Location                        | Measurement       | Comments                                   |
|---|---------------------------------|-------------------|--|
| Lentil  | On burner                       | 169.00 Fahrenheit |  |
| Chlorine  | Dish machine                    | 0.00 PPM          |  |
| Cooked lentils  | Walk in cooler                  | 40.00 Fahrenheit  |  |
| Water   | Hand wash sink                  | 100.00 Fahrenheit |  |
| Cooked eggplant   | Walk in cooler                  | 40.00 Fahrenheit  |  |
| Dhokla  | Under counter refrigerator      | 50.00 Fahrenheit  |  |
| Rice dessert  | Two door refrigerator           | 40.00 Fahrenheit  |  |
| Boiled chickpeas, yogurt, cut tomatoes, bioled potatoes | Top insert prep coild hold unit | 54.00 Fahrenheit  | PIC will use TPHC method to hold the items |
| Cut tomatoes  | Small top insert prep unit      | 40.00 Fahrenheit  |  |
| Samosas   | Walk in cooler                  | 40.00 Fahrenheit  |  |
| Hot water   | Three compartment sink          | 120.00 Fahrenheit |  |

## Overall Comments:

***Follow-up inspection will be conducted on 12/5/2023 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$290/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 408-918-3460 to schedule follow-up 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 **12/13/2023**. 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

Parul Patel

**Received By:** Parul Patel

**Signed On:** November 29, 2023