

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 FA0213657 - SHOSHA		Site Address 141 S MURPHY AV 141, SUNNYVALE, CA 94086	Inspection Date 06/03/2022
Program PR0303234 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ROCKET SALES CORP	Inspection Time 14:15 - 15:15
Inspected By JESSICA ZERTUCHE	Inspection Type LIMITED INSPECTION	Consent By NAVLEEN	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

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

*Inspector Observations: Handwash sink observed with no soap and no paper towels.
 [CA] - All handwash sinks shall be stocked with soap and paper towels at all times.*

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

*Inspector Observations: In cold holding unit across cookline, measured chicken 54F, tofu 57F and goat 47F. Chef stated it is warm due to heat from cookline and there is no AC in kitchen.
 [CA] - Maintain potentially hazardous foods at 41F or below.
 [SA] - Foods to be discarded after lunch service.*

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

*Inspector Observations: Observed rodent feces through out facility. Located in two dry storage rooms (on top of food containers), behind cookline, throughout bar area, upstairs bar area and upstairs storage rooms. Also found feces in dining area behind seats. Found gnaw marks on bag on lentils and on potato.
 [CA] - Each food facility shall be kept free of vermin, including rodents and feces*

FACILITY CLOSED FOR THIS VIOLATION

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). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Resolve factors contributing to vermin infestation. Seal vermin entry points such as holes in floors, walls, and ceilings. Minimize gaps around exterior doors to one-fourth inch or less. Clean to remove any food, liquid or grease buildup on floors, walls, ceilings and equipment. Discard all food and single-use food utensils that have been contaminated by vermin, pesticides, or any other adulterants that may render food injurious to health.

If any evidence of rodents are observed at the follow up inspection (including bodies, gnaw marks or feces), facility will not be reopened and will be subject to reinspection

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3-comp	130.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	

Overall Comments:

Requesting inspection for tomorrow 930am. - overtime inspection to contact manager, Navleen at 510-378-3775

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Inspections requested after normal business hours are dependent on inspector availability and will be billed at \$493.00 for two hours (any additional time needed will be billed at \$219 per hour).

The first follow-up inspection conducted during normal business hours is generally not subject to billing. If subsequent follow-up inspections are necessary, each will be billed at \$219 per hour, minimum one hour.

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 **6/17/2022**. 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: Navleen Jajji
owner

Signed On: June 03, 2022