

# 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 FA0213382 - JOHAL CHAAT AND CURRY		Site Address 1121 TASMAN DR, SUNNYVALE, CA 94086		Inspection Date 09/13/2023	
Program PR0304829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KAUR, HARKIRAT & SINGH C		Inspection Time 10:40 - 13:00
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By HARKIRAT KAUR	FSC Harkirat Kaur 12/21/2024	

Placard Color & Score
<b>YELLOW</b>
<b>72</b>

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						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		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	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		
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		
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	X	X
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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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:** Measured the temperature of tandori chicken and saag at 53F and 54F. Per employee food was placed on top of cookline prep cooler insert trays yesterday night. [CA] PHF foods shall be stored inside a refrigerator that has a temperature of 41 F or lower at all times. PHFs shall be stored beneath fill line of prep cooler insert units.(COS) PHF foods that were stored improperly on top of prep units and measured at 53 F were VC & D. See VC & D report.

Follow-up By  
09/19/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** Goat curry and shahi paneer stored in walk in refrigerator measured 64 F and 60F. Per PIC goat curry and potato curry were placed in the refrigerator a day before the inspection date. [CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Cool foods using smaller container, or by continuous stirring, or using ice bath to facilitate the cooling process. (COS) Both Goat curry and shahi paneer that had measured 64 F and 60 F respectively were VC & D. See VC & D report.

Follow-up By  
09/19/2023

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:** The quaternary ammonia dispenser did not dispense sanitizer into the three compartment dish wash area. Employee observed washing dishes without manually sanitizing. [CA] Repair the sanitizer dispenser for the manual three compartment dish washing sink. Ensure sanitizer is at 200ppm quat ammonia or 100ppm chlorine. Ensure food contact surfaces are submerged under sanitizer. (COS) Employee manually set up the sanitizer compartment with 200ppm quat ammonia with instruction from inspector. Dispenser was fixed and is dispensing quat ammonia properly.

Follow-up By  
09/19/2023

### Minor Violations

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** Observed washed and cleaned trays left standing on the ground for drying. [CA] Washed dishes shall be stored off of floor. (COS) Employees picked up the dried trays and stored on shelves.

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

**Inspector Observations:** Part of the tandoori oven is observed out of the the type I exhaust hood. [CA] A minimum of twelve-inch overhangs shall be provided on canopy hoods serving Tandoor ovens.

### Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

### Measured Observations

Item	Location	Measurement	Comments
Goat Curry	Prep Cooler	39.00 Fahrenheit	
Milk	Prep Cooler	39.00 Fahrenheit	
Goat Curry	Walk in Cooler	64.00 Fahrenheit	
Tandori chicken	On Top of Prep Cooler	53.00 Fahrenheit	
Saag	On top of Prep Cooler	54.00 Fahrenheit	
Yogurt Sause	Prep Cooler	41.00 Fahrenheit	
Tikka masala	Walk in Cooler	40.00 Fahrenheit	
Shahi paneer	walk in cooler	60.00 Fahrenheit	
Chlorine	Dishwasher (under counter)	50.00 PPM	
Butter Chicken	Prep Cooler	39.00 Fahrenheit	
Quaternary ammonia	3-compartment dish was sink	0.00 PPM	
Hot Water	3-compartment dish wash sink	120.00 Fahrenheit	

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## Overall Comments:

### **Note:**

**Joint inspection with Melaku T.  
Report written by Melaku T.**

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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 **9/27/2023**. 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



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**Received By:** Harkirat Kaur  
Owner

**Signed On:** September 13, 2023