

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 FA0282361 - SUNNYVALE TANDOORI PIZZA INC		Site Address 241 W WASHINGTON AV, SUNNYVALE, CA 94086		Inspection Date 10/16/2026		Placard Color & Score GREEN 82		
Program PR0423548 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SUKHVINDER CHAGGER		Inspection Time 13:45 - 16:20			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By SIVA				FSC Armandeep Kaur 09/24/2029

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						
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				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	X	
K27	Food separated and protected	X	
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	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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: At the warewashing sink, chlorine sanitizer in dispenser measured 0ppm. No active warewashing observed at the time of inspection.

[SA] Manual sanitization shall be accomplished by contacting a chlorine solution of 100ppm (1tbs of bleach per gallon of water) OR 200ppm of quaternary ammonia (1/2 tbs of quaternary ammonia per gallon of water).

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At the restroom handwashing sink, measured water at 65F.

[CA] Handwashing sinks shall provide warm water between 100-108F.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: On the prep counter, observed multiple bags of cubed chicken thawing in room temperature. Per PIC, chicken had been taken out of freezer forty minutes ago to thaw.

[CA] Potentially hazardous foods shall only be thawed in one of the following ways: under refrigeration that maintains the food temperature at 41F and below, completely submerged under running water within two hours, in a microwave oven, or as part of a cooking process.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

1. Observed stacks of onion bags stored directly next to and under handwashing sink.
2. Observed crate of cilantro draining on top of the sanitizing compartment of the warewashing sink.
3. Observed bags of flour stored directly next to prep sink without a splash guard.
4. On the bottom rack of a prep table, served opened bag of flour stored in container without a lid.

[CA]

- 1,2,3. All foods shall be separated and protected from possible contamination. Rearrange foods to ensure they are stored away from splash contamination.
4. Ensure food is protected from contamination during storage and preparation by storing foods in containers with tight fitting lids or covers.

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

- Inspector Observations:**
1. Observed shelving in food prep areas lined with cardboard.
 2. In the walk-in refrigerator, observed cardboard boxes of tomatoes and cheese stored directly on the floor.

[CA]

1. Discontinue the use of cardboard boxes to line shelves. Use approved equipment made of materials that are smooth, durable, non-absorbent, and easily cleanable.
2. Foods shall be stored at least 6 inches off the ground on approved shelving to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations: Test strips used to measure chlorine sanitizer concentration are expired.

[CA] Testing equipment and methods, such as test strips, shall be provided to adequately measure the concentration of the appropriate sanitizer during manual or mechanical warewashing.

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 condensation drain line of walk-in refrigerator discharging into handwashing sink.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances. All liquid waste shall be drained through indirect waste pipes and shall discharge through an air gap into a floor sink or other approved type of receptor.

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

Inspector Observations: Above the handwashing sink and throughout shelving holding food ingredients, observed employee water bottles being stored. On flour bags, observed employee apron being stored.

[CA] Ensure employee personal items are stored in employee lockers or a designated area for employee storage.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
cooked tofu	walk-in refrigerator	38.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
pizza sauce	prep insert	41.00 Fahrenheit	
cut tomatoes	walk-in refrigerator	38.00 Fahrenheit	
jalapeno sauce	upright two door fridge	41.00 Fahrenheit	
sausage	two door undercounter	38.00 Fahrenheit	
chicken	two door undercounter	39.00 Fahrenheit	

Overall Comments:

Joint inspection with Natalie H. Report written by Natalie H.

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 **10/30/2026**. 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



Received By: Siva
cashier
Signed On: October 16, 2026