

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 FA0214419 - TAJ MAHAL	Site Address 933 E DUANE AV, SUNNYVALE, CA 94085	Inspection Date 08/05/2025
Program PR0304438 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name MEMON, SAIFULLAH	Inspection Time 10:00 - 12:00
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By SAIFULLAH MEMON

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/01/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 08/05/2025. See details below.

Cited On: 08/01/2025

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

This violation found not in compliance on 08/05/2025. See details below.

Cited On: 08/05/2025

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: Sanitizer does not dispense at 3 compartment warewash sink. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). Use available bleach to sanitize equipment and food contact surfaces.

Follow-up By
08/08/2025

Cited On: 08/05/2025

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

Inspector Observations: Additional rodent droppings found on the floor of the dry storage room and near unused equipment stored in facility. [CA] Clean and sanitize area of old droppings.

Follow-up By
08/08/2025

Minor Violations

Cited On: 08/01/2025

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

This violation found not in compliance on 08/05/2025. See details below.

Cited On: 08/01/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 08/05/2025. See details below.

Measured Observations

N/A

Overall Comments:

This is the first follow up inspection to verify the operator addressed the violations cited on 8/1/2025.

Subsequent follow-up inspections after the first follow-up shall be billed \$298-hour, minimum one hour, during normal business hours: Monday-Friday 7:30AM to 5:00PM or \$645/hour, minimum one hour, during non-business hours, and upon inspector availability.

Notify this department once major violations have been addressed. Contact Lawrence D (408) 918-3438

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Prior to the 2nd follow up inspection, ensure the following has been completed:

- 1. Remove old rodent droppings from storage areas.***
- 2. Clean and sanitize affected areas.***
- 3. Repair gaps and openings in structure.***
- 4. Clean debris under food racks.***
- 5. Provide cleaning schedule for store.***
- 6. Provide schedule for pest control service.***
- 7. Remove unused equipment from facility.***

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 **8/19/2025**. 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: Saifullah Memon
owner

Signed On: August 05, 2025