

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 FA0214420 - RADHE CHAAT		Site Address 934 E EL CAMINO REAL, SUNNYVALE, CA 94086		Inspection Date 06/26/2025		Placard Color & Score YELLOW 59		
Program PR0304265 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROTISABJI INC		Inspection Time 13:35 - 15:30			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By PARUL PATEL				FSC HUGO AGUILA 4/1/2027

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		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						
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	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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Cold water at only hand wash sink disconnected from bottom faucet. Per PIC, there is water dripping from cold water side pipe. However, when hot water is turned on it is too hot to wash hands.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC tuned on the cold water at said she will repair the leak.

Lack of hand soap at restroom hand wash sink.

[CA] Soap should be provided in dispensers at all times.

[COS] Soap refilled.

Follow-up By 06/30/2025

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

Inspector Observations: Measured large container of sabudana kheer (pudding) at 65F in small under counter refrigerator. Measured small container of sabudana kheer (pudding) at 60F on top insert of the same refrigerator. Per PIC, the kheer was cooked and stored in the unit yesterday. The ambient temperature of the small refrigerator is 67F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC VC&D both containers of kheer. See VC&D report.

Follow-up By 06/30/2025

PHFs such as cooked sauced, cooked vegetables and milk measured at 50-57F. Per PIC, the refrigerator is not working properly and all the PHFs were pulled out from walk in cooler 3 hours ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PIC will maintain PHFs at TPHC and use or discard by the end of 4 hours from when it was temperature control.

Minor Violations

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

Inspector Observations: Measured boiled potatoes cooling in deep milk crates at 136F in walk in cooler.

[CA] After heating or hot holding, 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. Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Employee transferred the potatoes into shall containers to cool properly.

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)

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

Inspector Observations: Observed food containers stored directly on floor.

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

Observed open bulk food bags.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of food debris on door handles and doors of refrigeration units. Walk in cooler fans are accumulated with dust and dirt.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Prep unit in front of cookline in the middle prep area and small single door prep unit near the wall are not maintaining PHFs at 41F or below. Ambient temperature for both units measured above 60F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair or replace the units.

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 multi use utensils in water at 112F.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

Observed bowls used in ready to eat food items.

[CA] Use scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Observed milk cartons being used to stored lassi in two door refrigerator. Observed milk crate used to store boiled potatoes in walk in cooler.

[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

Discontinue using milk cartons and milk crates to store food items.

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

Inspector Observations: One light under ventilation hood is not working.

[CA] Repair the light.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of thermometers in refrigerator units in the facility.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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: Water is leaking under hand wash sink and under three compartment sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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: Back door of the facility propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Back door near walk in cooler has a gap at the bottom of the door.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

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Inspector Observations: Accumulation of food debris, grime on floors throughout the facility and on walls above and under three compartment sink and mop sink area.

[CA] Clean floors and walls and maintain in good condition.

Observed open whole above walk in cooler.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility is using a new storage room for bulk food items along with a new unused two door refrigerator. The storage room has access from customer lobby that is expanded and renovated recently and from behind the facility.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Provide plans for approval by 7/21/2025 or discontinue using the unapproved storage room for food storage.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Lassi	Two door refrigerator	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice	Warmer	138.00 Fahrenheit	
Cooked curries	Hot holding unit	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Chickpeas, dhokla	Top insert of prep refrigerator near back wall	41.00 Fahrenheit	
Milk	Under counter refrigerator in front of cookline	55.00 Fahrenheit	
Cooked vegetable curry	Hot holding	197.00 Fahrenheit	(just reheated)
Sabudan kheer	Small single door refrigerator	65.00 Fahrenheit	60-65F
Cooked lentil	Walk in cooler	41.00 Fahrenheit	
Curries	Top insert of prep refrigerator in front of cookline	57.00 Fahrenheit	
Cooked samosas	Walk in cooler	41.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Boiled potatoes	Walk in cooler	136.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted within 3 business days 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 \$298/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 7/10/2025. 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.

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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

OWNER

Signed On: June 26, 2025