

**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**

<b>Facility</b> FA0214056 - BAWARCHI INDIAN CUISINE		<b>Site Address</b> 594 E EL CAMINO REAL, SUNNYVALE, CA 94087	<b>Inspection Date</b> 08/11/2021
<b>Program</b> PR0301759 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> SRSK GROUP, INC	<b>Inspection Time</b> 11:30 - 12:20
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> JEFFERY	

<b>Placard Color &amp; Score</b> <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 08/11/2021

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

**Inspector Observations: Handwash soap was not provided at the only handwash sink in the back preparation area. [CA] Ensure that hand washing cleanser is provided at all times in dispensers. [CA] PIC moved soap from front handwash where no food was being prepared to the back kitchen area where food preparation was being conducted.**

<b>Follow-up By</b> 08/17/2021
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Cited On: 08/11/2021

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

**Inspector Observations: Observed two deceased rodents on sticky trap behind three door reach in refrigerator. Rodents were desiccated on trap. [CA] Remove all evidence of vermin, sanitize where evidence of vermin is found. [CA] PIC removed sticky trap and discarded.**

<b>Follow-up By</b> 08/17/2021
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**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

***This is the first follow up inspection as ordered in the office hearing conducted by this department.***

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 **8/25/2021**. 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:** Jeffery Noor  
Employee

**Signed On:** August 11, 2021