

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 FA0214197 - SANKRANTI		Site Address 727 S WOLFE RD, SUNNYVALE, CA 94086		Inspection Date 09/28/2018	
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANKRANTI RESTAURANT G		Inspection Time 11:30 - 13:45
Inspected By DEEPA DILLIKAR	Inspection Type ROUTINE INSPECTION		Consent By SRINIVAS	FSC Not Available Please check FSC format.	

Placard Color & Score
RED
56

RISK FACTORS AND INTERVENTION	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				S
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly			X				S
K06 Adequate handwash facilities supplied, accessible	X						S
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						
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	X	
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		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		X
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	X	

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

Violation Comments and Observations

Major Violations

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

Inspector Observations: Potentially Hazardous food (PHF) such as red chicken gravy measured at 53F for less than 4 hours. Per PIC the food was placed at the unit around 11 am.[CA]All PHF must be cold hold at or below 41 degree F.
COS - PIC moved the food item to the walk in cooler.

Follow-up By
10/01/2018

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

Inspector Observations: At the time of investigation observed 2 live small size cockroach on the kitchen area wall, several - 6-8 medium to small size cockroaches under the 2 door refrigerator at the kitchen - dry storage area. Per owner pest control services were conducted on 9/21/18. Per owner pest control services are conducted on monthly basis. Pest control records not available. Advised PIC to make sure pest control services records are maintained on file at all times.

Follow-up By
10/01/2018

Explained PIC a food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of foods. The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

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

Inspector Observations: FSC not available. [CA] FSC certification shall be made available at all times.

Follow-up By
10/05/2018

Food handler card is not available upon request.[CA]Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Handwashing was not conducted when food employee changed job task.[CA]Properly wash hands with soap, warm water and dry using single use paper towels as required.
COS

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: Observed missing sneeze guard for buffet items - yogurt rice and milk desert. [CA] Food at buffet service shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

Follow-up By
10/01/2018

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed raid spray at the kitchen and dry storage area. Per PIC raid is used to prevent vermin issue at the facility.[CA] Use approved pest control methods. An insecticide, rodenticide, or other pesticide shall be used in accordance with the manufacturer's instructions.

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

Inspector Observations: Observed several bulk food containers storing spices lacking labels.[CA] Food containers shall have labels to identify common name of the food.

Observed food containers stored on floor at the kitchen area. [CA] Store all food containers 6 inches off the floor at all times.

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

Inspector Observations: Exterior of the bulk container is heavily stained. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Follow-up By
10/01/2018

Shelving throughout facility is sticky/dirty. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris

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 cups being used to dispense bulk food items. [CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

Follow-up By
10/01/2018

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

Inspector Observations: Lacking thermometers for all the reach in refrigeration units. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Follow-up By
10/01/2018

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed soiled wiping cloths stored on prep counter. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Follow-up By
10/01/2018

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 floor sink at prep sink and hand wash sink is draining slowly. [CA] Unclog the drain and ensure liquid waste drains following approved methods. Repair plumbing fixture and maintain in clean and good repair.

Follow-up By
10/01/2018

Note - PIC agreed to get it repaired by end of today.

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

Follow-up By
10/01/2018

Observed facility back door propped open. [CA] Keep facility back door closed at all times to prevent vermin harborage.

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

Inspector Observations: Observed unapproved laminated wood floors and wood base lacking coveture underneath buffet service. [CA] Facility must cease and desist buffet service until approved floors, cove base and walls have been installed. Submit plans prior doing any structural modification for approval.

Follow-up By
10/01/2018

Observed missing ceiling panel at the dry storage area. [CA] Replace or repair missing ceiling panel.

Observed back storage area has missing linoleum flooring / approved flooring. Exposed cement area is not easily cleanable. [CA] Replace flooring with approved material. Contact DEH for approved finishes.

Note - Advised PIC to not do any structural changes without prior approval.

Observed room with dough mixers, dry storage area have topset base coving. [CA] The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Observed broken tiles at the warewashing area near dishwasher. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

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Inspector Observations: Last inspection not available. [CA] Last inspection report shall be made available at all times.

Follow-up By
10/01/2018

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
yogurt	buffet area	40.00 Fahrenheit	
Chicken gravy	counter table	54.00 Fahrenheit	
cooked lentils	walk in cooler	39.00 Fahrenheit	
hot water	warewashing sink	126.00 Fahrenheit	
warm water	hand sink	104.00 Fahrenheit	
marinated chicken	walk in cooler	40.00 Fahrenheit	
chicken biryani	buffet area	148.00 Fahrenheit	
cooked veggies	buffet area	151.00 Fahrenheit	
biryani rice	prep counter table	163.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	

Overall Comments:

**Hand washing steps and employee ill policy discussed with PIC.
Shigella hand out provided to PIC.**

Phone consultation with Supervisor Priscilla Mark REHS, facility closed due to 23M violation. Advised PIC to clean and sanitize food contact surfaces, dry storage and kitchen area. Maintain pest control services records on file at all times. Upon re-inspection, facility will remain closed if live vermin found. Explained PIC regarding no vermin policy during the follow up inspection.

**Explained owner that after hours follow up inspection (after 6 pm on weekdays or anytime on weekends) shall be charged at \$493/hr. First follow up will not incur a charge unless its a after hours inspection.
Any subsequent follow up inspections after first will be charged at \$219/hr except after hours follow up inspection.**

Note - Owner requested inspection for tomorrow - 9/29/18.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/12/2018**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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



Received By: Kavya
PIC
Signed On: September 28, 2018