



OFFICIAL INSPECTION REPORT

Owner Name: SANKRANTI RESTAURANT GROUP INC
Facility Name: SANKRANTI
Site Address: 727 S WOLFE RD, SUNNYVALE, CA 94086
Program: PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Facility ID: FA0214197
Inspection Date: 03/13/2018
Inspection Time: 11:55-13:25

Inspected By: MELISSA GONZALEZ
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: SRINIVASULU VEJALLA

Pictures Taken

Major Risk Factors and Interventions Violations:

K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5

Inspector Observations: *Live and dead cockroaches found on floors and walls of food facility and behind cold holding and cooking equipment. [CA] Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. The facility must complete the following items prior to re-inspection:*

- Clean food debris behind and on cold prep units
- Contact licensed pest control to eliminate cockroaches from facility
- Seal all cracks and crevices between walls, floors, and ceilings in food prep area
- Clean and sanitize all floors, walls and equipment after pest control service

Corrected on
03/15/2018

Minor Risk Factors and Interventions Violations:

K22 - 3 Points - Sewage and wastewater improperly disposed - Applicable Section(s):114197

Inspector Observations: *Floor sink of handwash station and food prep sink is clogged and draining slowly. [CA] Repair/unclog drain to allow liquid waste to drain and prevent sewage backup or overflow.*

Good Retail Practices Violations:

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

Inspector Observations: *Food containers uncovered in back storage area and bags of opened dry foods not store in containers. [CA] Store all opened bulk food items in NSF/ANSI approved food containers with tight-fitting lids. Maintain lids on at all times to protect food from possible contamination.*

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

Inspector Observations: *Food storage containers in dry storage area are not labeled. [CA] Label all food containers as to contents that are not easily identifiable.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s):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: *Yogurt plastic containers re-used to store foods in storage area. [CA] Discard unapproved containers and use only food grade NSF/ANSI approved containers for food storage.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s):114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Accumulated dust and grease on filters of exhaust hood over gas range and tandoori oven. [CA] Clean and maintain filters on regular basis.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s):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: *1.) Gaps between wall finishes, floor tiles, ceiling light fixture and electrical outlets in food prep area and ware washing area. [CA] Seal all gaps to prevent vermin entry.*

2.) Gap greater than 1/4 inch under back door. [CA] Provide weather stripping to eliminate gaps greater than 1/4 inch to prevent vermin entry.

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K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean - Applicable Section(s):114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: 1.) *Unapproved laminated wood floors and wood base lacking coveture underneath buffet service. Per previous inspector who approved food permit, facility was not approved for buffet service. [CA] Facility must cease and desist buffet service until approved floors, cove base, and walls have been installed. Prior to installation, facility must submit plans to this department. for review with spec sheets of finishes.*

2.) *Broken cove base and floor tiles in food prep area and ware wash area. [CA] Repair/ replace all broken tiles. **REPEAT*

3.) *Back storage area has missing linoleum flooring and cement exposed is not easily cleanable. [CA] Replace flooring with approved flooring. Contact this department for approved finishes.*

4.) *Room with dough mixers have topset base coving. [CA]Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches.*

5.) *Unapproved perforated ceiling tiles in back storage area and missing tiles in dry storage area. [CA] Replace ceiling tiles with smooth, easily cleanable finishes.*

Performance Based Inspection Questions:

N/A

Measured Observations:

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine sanitizer	mechanical upright dish machine	50.00 PPM	
veggeis	cold prep unit	41.00 Fahrenheit	
hot water	3 comp sink/ food prep sink/ mop sink	125.00 Fahrenheit	
chicken	walk in cooler	39.00 Fahrenheit	
hot water	handsinks	102.00 Fahrenheit	

Overall Comments:

Facility is closed due to cockroach infestation. Facility is to remain closed until the corrective actions have been taken to correct the violation (see Major Violation K23M) and a re-inspection is conducted. Facility must provide licensed pest control report upon re-inspection and maintain on file for future inspections. Employees CANNOT prepare any food while facility is closed. Contact Melissa Gonzalez for re-inspection at (408) 712-8802.

Red placard posted and cannot be moved, removed from public view, or covered unless done so by the district specialist. Failure to comply will result in enforcement action.

CLOSURE / PERMIT SUSPENSION NOTICE

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.

Legend:

[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge



Received By: Kavya Lingam
PIC

Signed On: March 13, 2018