

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 02/06/2019	
Program PR0301407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANKRANTI RESTAURANT G		Inspection Time 11:35 - 13:30
Inspected By DEEPA DILLIKAR	Inspection Type ROUTINE INSPECTION		Consent By SRINI	FSC Not Available	

Placard Color & Score
GREEN
75

RISK FACTORS AND INTERVENTIO	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							
K23 No rodents, insects, birds, or animals							

GOOD RETAIL PRACTICE	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		
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		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
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		
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: *Biryani rice at prep counter measured at 102F for less than 4 hours. Per PIC the food item was prepared in the morning 9 am. Per PIC the food item is prepared every shift and left over discarded at the end of lunch hour. [CA] PHFs shall be held at 41°F or below or at 135°F or above.
COS - PIC voluntarily discarded the left over biryani.*

Note - TPHC packet provided to PIC. Advised PIC to complete the TPHC packet and have approved TPHC paperwork on file at all times.

Minor Violations

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

Inspector Observations: *FSC information not available at the time of inspection. [CA] Food facilities that prepare, handle, or serve non prepackaged foods shall have a valid FSC available for review at all times.*

Food handler card not available at the time of inspection. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: *Lack of hand soap at the wall mounted dispenser. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Lack of warm water at the kitchen area hand sink. warm water measured at 73F. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

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

Inspector Observations: *Observed bulk food items at the dry storage area stored in non food grade containers. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Chlorine test strips not available. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

Lack of warewashing faucet at the warewashing sink. [CA] Provide faucet at the warewashing sink.

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

Inspector Observations: *Lack of light cover at the walk in cooler. [CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.*

Observed grease accumulation in the exhaust hood filters. [CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

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

Inspector Observations: *Observed broken tile at the warewashing area. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

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

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chicken curry	reach in cold unit	37.00 Fahrenheit	
milk custard	walk in cooler	39.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
biryani rice - cooling	prep counter	110.00 Fahrenheit	
marinated chicken	walk in cooler	36.00 Fahrenheit	
paneer	prep cold unit	37.00 Fahrenheit	
fried rice	walk in cooler	38.00 Fahrenheit	
warm water	hand sink	73.00 Fahrenheit	
hot water	warewashing sink	120.00 Fahrenheit	
cooked chicken	prep cold unit	38.00 Fahrenheit	
biryani rice	prep counter	104.00 Fahrenheit	

Overall Comments:

Hand washing steps and employee ill policy discussed with PIC.

Pest control services invoices reviewed.

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 **2/20/2019**. 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: Srin
PIC
Signed On: February 06, 2019