

# 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 FA0301708 - BIKANOS	Site Address 1635 HOLLENBECK AV 1635, SUNNYVALE, CA 940€	Inspection Date 12/24/2025
Program PR0443146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BAJRANG BHAMU	Inspection Time 10:00 - 10:45
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By BAJRANG BHAMU

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 12/23/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 12/24/2025**

Cited On: 12/23/2025

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

**Compliance of this violation has been verified on: 12/24/2025**

Cited On: 12/23/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Compliance of this violation has been verified on: 12/24/2025**

#### Minor Violations

Cited On: 12/24/2025

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Dishwashing sink was set up soap, sanitizer, dirty dishes. Per operator dishes will be sanitized, soaped, then rinsed.[CA] Manually dishwashing will be conducted as follows:**

- 1)Wash dishes with soap
- 2)Rinse dishes with clean water
- 3)Sanitize dishes (Sanitize dishes in 200ppm quat ammonia solution for 1 minute)

**NOTE: Ensure facility does not mix two different types of sanitizer for use. Only use sanitizers as directed on containers.**

- 4)Allow dishes to air dry.

**[COS] Operator reset up 3-compartment sink to have soap and dirty dishes in left compartment, water in the middle compartment, and sanitizer solution in right compartment.**

#### Measured Observations

N/A

#### Overall Comments:

**Follow up due to major handwashing, temperature, and dishwashing violations.**

**At time of inspection:**

**-Employees observed to washing hand with soap after cleaning counters and floors prior to handling food. Employee observed to washed hands with soap and water after entering to start food prep.**

**-TPHC paperwork was filled out for buffet line for use to service times of 11:30AM - 2:30PM for TPHC.**

**- Procedures were filled out and then posted in the kitchen area.**

**-Dishwashing sink was set up soap, sanitizer, dirty dishes. Sanitizer measured to be 200ppm quat ammonia.**

# OFFICIAL INSPECTION REPORT

Facility FA0301708 - BIKANOS	Site Address 1635 HOLLENBECK AV 1635, SUNNYVALE, CA 94087	Inspection Date 12/24/2025
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**Major violations have been corrected at this time. Continue to work on other violations from routine inspection report.**

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 **1/7/2026**. 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



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**Received By:** Bajrang Bhamu  
Owner

**Signed On:** December 24, 2025