

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 FA0213708 - BIKANER SWEET		Site Address 1635 HOLLENBECK AV 1625, SUNNYVALE, CA 94006	Inspection Date 06/04/2026
Program PR0301632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BAJRANG BHAMU	Inspection Time 11:50 - 12:50
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By BAJRANG L BHAMU	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

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

Inspector Observations: Paper towels not available at front hand sink.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. [COS]

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

Inspector Observations: PHFs measured at improper holding temperatures between 99F-117F : Held at front hot holding unit for less than 30min: samosas, dall filled puffs, onions filled puffs and original puffs

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS]PHFs were time marked to be discard within 4 hours of removal from temperature control.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Rodent gnaw marks on flour bag stored in dry storage shelves.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[CA] Manager discarded bag of flour in trash.

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

Inspector Observations: 1. Observed rodent droppings: Documented in the following areas: Prep refrigerator surface near the ice machine, on food shelves above the prep refrigerator, above ice machine, on the floor behind ice machine, above food containers in dry storage shelves at cookline, on the floor below dry food shelves. Observed gnaw marks on a bag of flour.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Suzanne Lew.

4. Notification: The person in charge during inspection, Bahjrang L Bhamu , has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

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Facility FA0213708 - BIKANER SWEET	Site Address 1635 HOLLENBECK AV 1625, SUNNYVALE, CA 94087	Inspection Date 06/04/2026
Program PR0301632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BAJRANG BHAMU	Inspection Time 11:50 - 12:50

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
samosa	hot holding unit	117.00 Fahrenheit	
curries	prep refrigerator	39.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
raslamalai	display refrigerator	39.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
water	3-comp sink	120.00 Fahrenheit	

Overall Comments:

Facility is hereby closed due to evidence of a vermin infestation.

All food operations must cease immediately.

Facility shall remain closed until the infestation is fully eliminated and approval to reopen is issued by this Division.

Facility shall:

- Obtain a pest control service report from a licensed pest control company detailing treatment and control measures.
- Remove rodents and droppings from the facility.
- Clean and sanitize all affected areas and equipment.
- Discard all contaminated or adulterated food items.
- Seal all holes, gaps, and entry points.
- Eliminate harborage sites indoors and outdoors (remove unused equipment and clutter).
- Store all food properly at least 6 inches off the floor, in sealed containers.
- Store and dispose of waste properly.

Note :

Follow-up inspections after the first will be billed at \$298/hour (minimum 1 hour) during regular business hours, and \$645 (minimum 2 hours) during non-business hours, pending inspector availability.

The closure placard is the property of Santa Clara County Environmental Health and must not be removed, covered, moved, tampered with, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B 11-55.

Operating without a permit may result in penalties of three times the permit fee, plus reinspection fees. All penalties must be paid before a new operating permit is issued.

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 **6/18/2026**. 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.

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: Bajrang Bhamu
Manager

Signed On: June 04, 2026