

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 9406		Inspection Date 10/06/2026	
Program PR0301632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BAJRANG BHAMU		Inspection Time 10:30 - 13:30
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By HANS BHAMU	FSC Manay Sharma 08/01/2028		

Placard Color & Score

GREEN
64

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		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				S
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		
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
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	X	
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		

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

Comments and Observations

Major Violations

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

Inspector Observations:

Observed the following potentially hazardous foods measured out of temperature, per PIC the following were placed inside the cold holding unit for 18 minutes.

Yogurt 48F

Chick peas 54F

Lentils 54F

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

[COS] PHFs will be discarded within 4 hours.

Minor Violations

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

Inspector Observations: Observed expired employee food handler cards.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations:

Observed front handwashing sink single-use paper towels not in dispenser. Per PIC, dispenser is not functioning properly.

[CA] Repair/replace single-use sanitary towels dispenser.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Time logs not available for the following pastries such as the samosa at the display case . Per PIC, the following pastries were placed inside unit for 18 minutes and are on time as a public health control (TPHC).

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

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:

1. Observed mechanical warewashing machine sanitizer level measured at 25ppm.

[CA] Maintain chlorine in mechanical warewashing machine at 50 PPM.

2. Observed cleaned utensils not stored in a way that facilitates air drying.

[CA] All equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

3. Observed mold like build up inside the ice machine.

[CA] Ice machine shall be maintained clean and sanitized properly.

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

Inspector Observations:

Observed unlabeled foods stored in bulk food containers in the kitchen.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

Open oil container stored directly on the floor next to the fryer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 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:

Observed walk-in freezer door unable to close fully and missing knob.

[CA] Repair both walk-in freezer door and missing knob.

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 bulk food items stored in reused yogurt containers.

[CA] Single use food container shall not be reused to store food.

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

Inspector Observations:

Wet wiping cloths left on counter not stored in a sanitizer solution.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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:

- 1. Observed pipe leakage at the shared facilities' 3 compartment sink.**
- 2. Observed missing faucet at the shared facilities 3 compartment sink.**
- 3. Observed mold build up rubber gloves tied to spray nozzle and the faucet pipeline.**
- 4. Observed loose faucet in both restrooms.**

[CA] All plumbing fixtures shall be maintained and repaired properly to prevent contamination.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Observed single-use toilet paper not properly maintained inside the toilet paper dispenser in both restrooms.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

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 mops not hung to air dry properly at mop sink.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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

Inspector Observations:

Observed broken coved based tile next to the ice machine.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

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Measured Observations

Item	Location	Measurement	Comments
Green sauce	Front prep line botton reach in cooler	45.00 Fahrenheit	
Rust pali	Front show case cold holding unit	40.00 Fahrenheit	
Milk	Kitchen prep line bottom reach in cooler	41.00 Fahrenheit	
Potatoes	Front prep line counter top cooler	33.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Paneer	Kitchen prep line counter top cooler	40.00 Fahrenheit	
Dahl Bhalla	Front prep line counter top cooler	50.00 Fahrenheit	
Green sauce	Kitchen prep line counter top cooler	41.00 Fahrenheit	
Potato curry mixture	Walk-in cooler	37.00 Fahrenheit	
Tomato sauce	Shared prep line bottom reach in cooler	34.00 Fahrenheit	
Chlorine	3 compartment sink	200.00 PPM	
Yogurt	Front prep line counter top cooler	48.00 Fahrenheit	
Chlorine	Mechanical warewashing machine	25.00 PPM	
Samosa	Show case unit	118.00 Fahrenheit	TPHC.
Chick peas	Walk-in cooler	28.00 Fahrenheit	

Overall Comments:

Joint inspection with Colin Chu. Written report by Colin Chu.

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 **10/20/2026**. 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



Received By: Hans Bhamu
PIC
Signed On: October 06, 2026