

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 07/31/2025	
Program PR0301632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BAJRANG BHAMU		Inspection Time 14:20 - 15:45
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By MANAV	FSC Not Available		

Placard Color & Score

YELLOW

59

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						
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					N
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					N
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		
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		X
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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Facility FA0213708 - BIKANER SWEET	Site Address 1635 HOLLENBECK AV 1625, SUNNYVALE, CA 94087	Inspection Date 07/31/2025
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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Front hand sink at the service area is covered and not being used, closest hand sink to it in the back near food prep sink is also covered and not being used, when asked PIC, they stated there's plumbing issues with both sinks and they are using the food prep sink adjacent to the hand sink to wash their hands in the meantime.*

[CA] Repair hand sinks.

[COS] Employees are using food prep sink to wash hands, sanitary towels and cleanser are stocked at the hand sink adjacent to it.

Follow-up By
08/05/2025

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

Inspector Observations: *The following PHFs were held at improper holding temperatures for more than 4 hours : Samosas (120F) held in the hot box, mango lassi (48F), cream (46F) held inside the front display cooler, lentils stuffing (51F) held inside the prep unit. Ambient temperature at the warmers used for holding samosas measured at 129F.*

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

[COS] All PHFs were time marked by PIC to discard within 4 hours from when taken out of temperature control.

Follow-up By
08/05/2025

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

Inspector Observations: *Employee skipped sanitization step during manual dishwashing.*

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

Mold like substance buildup inside the machine.

[CA] Clean and sanitize routinely.

Follow-up By
08/05/2025

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

Inspector Observations: *Old dead cockroach found on bulk food container lid at the shelf near office.*

[CA] Clean and sanitize area of dead cockroaches.

[COS] PIC removed dead carcass and sanitize the lid. Facility is regularly serviced by a pest control company, report was provided for review.

Follow-up By
08/05/2025

Minor Violations

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

Inspector Observations: *Food Safety Certificate is not available. Employee food handler cards are not available upon request.*

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. 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.

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: *Ambient temperatures measured above 41F in the following : Front display coolers, prep refrigerator by the wall in the back kitchen.*

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Thermometers are not available inside display coolers.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

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

Inspector Observations: *Wet and soiled wiping cloths left stored on counter.*

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

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
MANGO LASSI	DISPLAY COOLER	48.00 Fahrenheit	
MILK	WALK IN	39.00 Fahrenheit	
CURRIES	WALK IN	41.00 Fahrenheit	
GARBANZO BEANS	PREP UNIT (FRONT)	44.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
WATER	HAND SINK	100.00 Fahrenheit	
LENTILS	PREP UNIT	50.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
SAMOSAS	HOT BOX (FRONT)	120.00 Fahrenheit	
SAMOSAS	WALK IN	41.00 Fahrenheit	

Overall Comments:

Note: *A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645(minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action*

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 **8/14/2025**. 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: MANAV SHARMA
MANAGER

Signed On: July 31, 2025