

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 FA0213414 - BIKANERVALA		Site Address 1155 REED AV A, SUNNYVALE, CA 94086		Inspection Date 07/28/2026		Placard Color & Score GREEN 80		
Program PR0303243 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name WORLDWIDE FOODS LLC		Inspection Time 15:35 - 16:35			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By ANUBAM				FSC Rahul Mohan 11/03/2030

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						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						S
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		
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Ladle placed in basin of handwash sink.

[CA] A handwashing facility shall not be used for purposes other than hand

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Large tub of yogurt left out on prep surface measured at 45F. PIC stated it was just taken out to prep mango lassi.

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

[COS] Yogurt placed back into walk-in.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Moldy red onion in back dry storage area.

[CA] Moldy food shall be removed immediately from use.

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. Clean dishes stored on the ground in back area.

[CA] Store dishes up and off the ground to prevent contamination.

2. Some clean dishes had dust and food debris still on them.

[CA] Keep clean dishes free of dust and contamination.

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: Bowls are used as scoops in bulk ingredients.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

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

Inspector Observations: 1. Ventilation hood filters have a large gap between them.

[CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

2. Deep fryer is very close to hood ventilation edge.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit was not posted in public view inside facility.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

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K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: No placard was posted at time of inspection.

[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.

[COS] New green placard was placed on front door.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sinks	100.00 Fahrenheit	
rice	walk-in	40.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
yogurt	walk-in	39.00 Fahrenheit	
cheese	2-door under counter	40.00 Fahrenheit	
yogurt sauce	prep insert	40.00 Fahrenheit	
humus	prep insert 2	37.00 Fahrenheit	
mango lassi	3-door upright	40.00 Fahrenheit	
heavy cream	2-door reach-in	37.00 Fahrenheit	
ambient	3-door under counter	41.00 Fahrenheit	
samosa	hot holding	153.00 Fahrenheit	
tomato	prep insert	40.00 Fahrenheit	
sweets	display case	41.00 Fahrenheit	
rolls	2-door under counter 2	39.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
sweets	display case 3	40.00 Fahrenheit	
milk	walk-in	39.00 Fahrenheit	
sweets	display case 2	39.00 Fahrenheit	
tofu	prep insert 3	39.00 Fahrenheit	
tofu	3-door under counter 2	37.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction with CO0160349

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 **8/11/2026**. 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: Anubam
PIC
Signed On: July 28, 2026