

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 FA0211957 - DILKUSH BAKERY & CAFE		Site Address 2792 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 08/24/2026		Placard Color & Score YELLOW 32		
Program PR0303323 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BRUNDAVAN INC		Inspection Time 13:45 - 17:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By RAGHUNATHON MOHAN				FSC Raghunathan Mohan 12/04/2028

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		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		X			N
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		X			
K14	Food contact surfaces clean, sanitized		X		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	X	
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	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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	X	
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		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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

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

Inspector Observations: **MAJOR******

At time of inspection, handwash sink in kitchen area had no single use towels to dry hands. No other hand wash sink available in the kitchen area.

Follow-up By 08/31/2026

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] PIC provided a temporary roll of paper towels for handwash sink in the kitchen.

******MINOR******

Observed measuring cup and cleaning utensils stored in handwash sink in front prep area behind the counter. Per PIC, measuring cup used for drinks is washed in the front handwash sink between uses.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. A handwashing facility shall not be used for purposes other than handwashing.

[COS] Items were removed from handwashing sink.

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

Inspector Observations: Observed samosas being hot held at 121 degrees Fahrenheit, onions pakoda at 118 degrees Fahrenheit, potato pakoda from 126 to 129 degrees Fahrenheit, and egg puff pastries at 130 degrees Fahrenheit in the hot holding display case. Per employee, pastry items were prepared in the morning, more than 4 hours before time of inspection. Hot holding unit temperature was increased during inspection.

Follow-up By 08/31/2026

[CA] Potentially Hazardous Foods (PHF) shall be held at 41°F or below or at 135°F or above.

[COS] PHF items that were out of temperature were VC&D during inspection. See VC&D report.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed six 5-gallon containers of curry (32 pounds each container), cooling while covered with a lid in walk-in cooler and measured at 50 to 55 degrees Fahrenheit. Per PIC and cook, the curry was prepared for the restaurant next door the night before (8/23/2026), more than 6 hours before temperature was measured.

Follow-up By 08/31/2026

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Improperly cooled foods were VC&D. See VC&D report.

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

Inspector Observations:

Observed hair in uncovered container of sugar.

Follow-up By 08/31/2026

[CA] All food shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage,

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or other environmental sources of contamination; shall otherwise be fully fit for human consumption.

[COS] Adulterated food was VC&D. See VC&D report.

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:

Observed measuring cup stored in handwash sink between uses being washed without a sanitizing step. Per employee, the measuring cup is washed in the front handwash sink. No sanitizer was prepared in the 3-compartment sink in the kitchen.

Follow-up By
08/31/2026

Observed in use tongs with food debris on ends behind hot holding display case. Per PIC, serving tongs used with PHF items in the hot holding case have been in use for more than 4 hours without being washed, rinsed, and sanitized.

[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).

[COS] Measuring cup and in use utensils were brought to the back 3-compartment sink to be washed, rinsed, and sanitized.

Minor Violations

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

Inspector Observations:

Food handler cards were not available at time of inspection.

[CA] 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.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed small flies on cutting board and other areas in kitchen.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed raw shell eggs stored above strawberry jam and a box of raw eggs stored on top of cherry filling container.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Observed multiple open working containers of various spices, sugar, flour, and corn starch throughout the kitchen including on dry storage shelf, on prep tables, and next to equipment. Observed open bags of flour including cake flour and chickpea flour and open bag of shelled pistachios. Containers and bags were not in active use for food preparation.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

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Inspector Observations:

Observed buckets of cherry filling, strawberry preserve, and a dough batter stored directly on floor in walk-in cooler. Working containers of various sugars, flours, and cornstarch were unlabeled.

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

[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.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed pre-packaged baked goods available for consumer self-service are missing proper labeling information. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed accumulation of food residue on large, standing mixer and on exterior of upright freezer.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

At time of inspection, no chlorine sanitizer test strips were available to measure sanitizer concentration.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual warewashing and used in sanitizer buckets.

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 rice dough batter and other foods stored in reused, single-use yogurt containers in walk-in cooler.

[CA] Food containers intended for single use shall not be reused. Food shall be stored in approved, food grade containers.

Observed a new display cooler and countertop convection oven installed without approval.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Observed boxes of latex single-use gloves in food prep area in front (behind cash register) and in kitchen. Per PIC, the latex gloves are used during food preparation and service.

[CA] The use of latex gloves is prohibited in food facilities and retail food establishments. Types of non-latex gloves that may be used in a FOOD FACILITY or RETAIL FOOD establishment include, but are not limited to, nitrile, polyethylene, and vinyl

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 scoop stored in flour container with handle touching flour.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations:

At time of inspection, no probe thermometers were available to measure holding temperatures.

[

CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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

Inspector Observations: *Observed heavily soiled wiping cloth on prep table.*

[CA] Wiping cloths shall be free of food debris and visible soil.

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:

Observed water leak under handwash sink in front prep area and prep sink with potable water hose disconnected from faucet and resting inside floor drain with no air gap.

[CA] Repair plumbing fixture and maintain in clean and good repair.

[CA] All water supply inlets including a spray nozzle attached at the warewash sink shall have an air gap at least twice the diameter of the water supply inlet and may not be less than one inch from the flood level rim of the plumbing fixture.

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

Inspector Observations: *Observed cover/door of electrical panel removed from panel above food prep table.*

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Observed accumulation of food residue and spills on walls and floor around large standing mixture as well as on floor behind and under cookline.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
Veggie puff	Hot Display Case	130.00 Fahrenheit	
Potato pakoda	Hot Display Case	126.00 Fahrenheit	126-129 degrees Fahrenheit
Water	3-Compartment Sink	120.00 Fahrenheit	
Water	Handwash Sink - Front Prep Area	100.00 Fahrenheit	
Butterscotch pastry	Display Cooler by front door	41.00 Fahrenheit	
Mini veggie puff	Walk-In Cooler	41.00 Fahrenheit	
Cut tomatoes	Prep Cooler	41.00 Fahrenheit	
Water	Handwash Sink - Back Prep Area	100.00 Fahrenheit	
Pistachio pastry	Self-Serve Cooler	41.00 Fahrenheit	
Egg puff	Hot Display Case	139.00 Fahrenheit	
Cream	Walk-In Cooler	41.00 Fahrenheit	
Samosa	Hot Display Case	121.00 Fahrenheit	
Paneer puff	Hot Display Case	138.00 Fahrenheit	
Chlorine Sanitizer	3-Compartment Sink	200.00 PPM	
Onion pakoda	Hot Display Case	118.00 Fahrenheit	
Egg puff	Walk-In Cooler	38.00 Fahrenheit	
Milk	Under Counter Cooler	37.00 Fahrenheit	
Water	Handwash Sink - Bathroom	100.00 Fahrenheit	
Curry - 5 gallon containers	Walk-In Cooler	55.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

*** 48 HOUR NOTICE**

Our records indicate this facility is operating without a valid permit and has a delinquent account. Provided copy of invoice during inspection. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

**** Per PIC, the curry is cooked and served at neighboring restaurant under the same ownership (BRUNDAVAN). This facility has not been approved for use as a COMMISSARY for BRUNDAVAN. All food shall be cooked, stored, and served in the appropriate, approved food facility. If this facility shall act as a COMMISSARY (or separate food storage or accommodations for BRUNDANVAN), this facility shall obtain prior approval form this Department.***

Joint inspection with Crystal Grippin. Report written by Crystal Grippin.

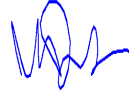
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/7/2026**. 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.

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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: Raghunathon Mohan
Manager

Signed On: August 24, 2026