

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 FA0213616 - SARAVANA BHAVAN		Site Address 1305 S MARY AV, SUNNYVALE, CA 94087		Inspection Date 09/30/2025		Placard Color & Score RED 67		
Program PR0301662 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STELLAR FOODS LLC		Inspection Time 13:35 - 15:35			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By RAMESH				FSC RAMESH SUBBIAH 3/17/2027

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					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						
K14	Food contact surfaces clean, sanitized			X				
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					N

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		
K36	Equipment, utensils, linens: Proper storage and use		
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		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: Both hand washing sinks (front and back) are missing single use sanitary towels.

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

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

Inspector Observations: Various vegetables dishes (see measured observations) stored to cool inside the 2 door refrigerator by the walk in, measured between 99F and 110F. PIC stated PHFs were prepared more than 3 hours ago and were stored to cool.

[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] PHFs were VC&D by PIC.

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

Inspector Observations: 1. Observed Vermin: Documented in the following areas: live cockroaches throughout the kitchen; above prep table across from cookline in the back, behind soap dispenser at the hand sink by the cookline, heavy concentration of live cockroaches inside the cabinet to the left of dry storage room door, multiple live and dead cockroaches throughout the kitchen on stove, on walls and floors of facility.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Monica H.

4. Notification: The person in charge during inspection, Ramesh, 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

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: Chlorine at the dishwasher measured at 10ppm.

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

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

Inspector Observations: Containers of bulk food stored open inside dry storage room and above food prep shelves at the cookline.

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

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

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Inspector Observations: Heavy grease accumulation on ventilation hood filters.

[CA] Ventilation hood filters shall be maintained clean and good repair.

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

Inspector Observations: Accumulation of grease on walls and ceiling throughout the kitchen.

[CA] Clean routinely.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
MILK	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
ONIONS	2 DOOR REFRIGERTAOR	110.00 Fahrenheit	VC&D
RICE	HOT HOLDING	145.00 Fahrenheit	
AMBIENT	WALK IN	49.00 Fahrenheit	
VEGETABLES DISHES	DTEAM TABLE	139.00 Fahrenheit	
LENTILS DISH	2 DOOR REFRIGERTAOR	89.00 Fahrenheit	VC&D
VEGETABLES	WALK IN	99.00 Fahrenheit	VC&D
RICE	2 DOOR REFRIGERTAOR	99.00 Fahrenheit	VC&D
CHICKPEAS	2 DOOR REFRIGERTAOR	100.00 Fahrenheit	
CHLORINE	DISHWASHER	10.00 PPM	VC&D
BEETS	2 DOOR REFRIGERTAOR	98.00 Fahrenheit	VC&D
MANGO LASSI	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
LENTILS	WALK IN	130.00 Fahrenheit	VC&D
POTATOES	2 DOOR REFRIGERTAOR	101.00 Fahrenheit	VC&D

Overall Comments:

Facility is closed due to active vermin infestation.

Facility shall remain closed and shall complete the following requirements prior to 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**

Ensure the facility is cleaned and sanitized and there is no evidence of cockroaches and rodents in the facility.

All the affected equipment shall be cleaned and sanitized.

Any adulterated or contaminated food shall be discarded.

Any open holes or gaps shall be sealed.

Move food containers six inches above the floor and away from walls to provide access for cleaning and for vermin/pest control inspection.

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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 **10/14/2025**. 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.

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.

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: RAMESH
MANAGER
Signed On: September 30, 2025