

# 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

|                                                                      |  |                                                          |                                        |                                      |                                         |                                                                                                                                                                |  |                          |
|----------------------------------------------------------------------|--|----------------------------------------------------------|----------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------|
| <b>Facility</b><br>FA0254809 - BHARAT BAZAR. INC.                    |  | <b>Site Address</b><br>1165 REED AV, SUNNYVALE, CA 94086 |                                        | <b>Inspection Date</b><br>09/30/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>89</b> </div> |  |                          |
| <b>Program</b><br>PR0371926 - NO FOOD PREP 5,000-20,000 SQ FT - FP07 |  |                                                          | <b>Owner Name</b><br>BHARAT BAZAR INC. |                                      | <b>Inspection Time</b><br>15:41 - 17:00 |                                                                                                                                                                |  |                          |
| <b>Inspected By</b><br>THAO HA                                       |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                                        | <b>Consent By</b><br>SHARNJIT KAUR   |                                         |                                                                                                                                                                |  | <b>FSC</b> Not Available |

  

| 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  |       |       |        |     |     |     |
| 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   |     |     |
| 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     | 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                                                     |     |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                               |                                                   |                                  |
|---------------------------------------------------------------|---------------------------------------------------|----------------------------------|
| Facility<br>FA0254809 - BHARAT BAZAR, INC.                    | Site Address<br>1165 REED AV, SUNNYVALE, CA 94086 | Inspection Date<br>09/30/2025    |
| Program<br>PR0371926 - NO FOOD PREP 5,000-20,000 SQ FT - FP07 | Owner Name<br>BHARAT BAZAR INC.                   | Inspection Time<br>15:41 - 17:00 |
| K48                                                           | Plan review                                       |                                  |
| K49                                                           | Permits available                                 |                                  |
| K58                                                           | Placard properly displayed/posted                 |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Facility serves refried PHFs and no employee observed to have food safety certificate or handlers card. [CA] Facility that prepares and serves open food shall have employees with food handler cards and one employee with food safety certificate.**

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

**Inspector Observations: Reach in cooler by front door measured to have:**

**-Chutney at 44F**

**-Boxed samosa at 43F**

**-Ambient temperature at 45F**

**[CA] Maintain PHFs at 41F and below for cold holding.**

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

**Inspector Observations: Rodent droppings observed scattered under shelves along walls of facility and in back equipment area. Rodent droppings also observed under the end caps of aisles.**

Follow-up By  
10/02/2025

**One dead adult cockroach observed in trap behind screen where chairs and tables are stored.**

**[CA] Facility shall clean and sanitize all droppings and dead cockroaches from affected areas. Ensure traps changed regularly. Follow up shall be conducted to ensure droppings have been cleaned. Facility shall provide last pest control report and contract with pest control during follow up inspection.**

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: Walk in cooler observed to have screw driver used to hold door in place. [CA] Repair walk in cooler door and maintain in good repair.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

| Item              | Location                        | Measurement       | Comments |
|-------------------|---------------------------------|-------------------|----------|
| Paneer            | Walk in cooler                  | 41.00 Fahrenheit  |          |
| Hot water         | Janitorial sink                 | 120.00 Fahrenheit |          |
| Fried fritter     | Walk in cooler                  | 41.00 Fahrenheit  |          |
| Chutny            | upright cooler by door          | 44.00 Fahrenheit  |          |
| Samosa            | Hot box                         | 144.00 Fahrenheit |          |
| Samosa boxed meal | upright cooler by door          | 43.00 Fahrenheit  |          |
| Milk              | Walk in cooler                  | 42.00 Fahrenheit  |          |
| Warm water        | handwash sink inside restaurant | 100.00 Fahrenheit |          |
| Eggroll           | Hot box                         | 138.00 Fahrenheit |          |
| Chlorine          | 3-comp sink                     | 200.00 Fahrenheit |          |

### Overall Comments:

# OFFICIAL INSPECTION REPORT

|                                                               |                                                   |                                  |
|---------------------------------------------------------------|---------------------------------------------------|----------------------------------|
| Facility<br>FA0254809 - BHARAT BAZAR, INC.                    | Site Address<br>1165 REED AV, SUNNYVALE, CA 94086 | Inspection Date<br>09/30/2025    |
| Program<br>PR0371926 - NO FOOD PREP 5,000-20,000 SQ FT - FP07 | Owner Name<br>BHARAT BAZAR INC.                   | Inspection Time<br>15:41 - 17:00 |

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.

## 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:** Sharnjit Kaur  
Store Manager

**Signed On:** September 30, 2025