

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0213708 - BIKANER SWEET		Site Address 1635 HOLLENBECK AV 1625, SUNNYVALE, CA 94006		Inspection Date 12/23/2025	
Program PR0301632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BAJRANG BHAMU		Inspection Time 14:36 - 16:05
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By BAJRANG BHAMU	FSC Not Available		

Placard Color & Score YELLOW 75
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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		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		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						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties	X	
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		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 12/23/2025
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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: 1) Bakery display case measured to have:

- Onion pastry - 98F
- Dal pastry - 80F
- Samosa - 77F

Per operator items in this case are kept at room temperature and then sold.

[CA] When intending to keep PHFs at room temperature facility may use time as a public health control instead of temperature. When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Time labels were added retroactively for samosas and other filled pastries at the bakery display case. Per operator all were added to case just after 13:00. All items were labeled for 13:00 and shall be discarded at 17:00. Operator was given TPHC procedures to fill out for this facility.

Follow-up By
12/29/2025

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 observed to be washing pots and pans manually without sanitizer. Per employees plates and customer use utensils are ran through upright dishwasher

[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] Employee was educated on how to set up 3-comp sink. Sanitizer compartment was set up with 100ppm chlorine and employee sanitized pot and pans.

Follow-up By
12/29/2025

Minor Violations

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

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: Manager was not on site at time of inspection and no employees were designated as a person in charge.

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

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: Gasket of walk in cooler observed to be fraying. Walk in freezer door observed to be jammed and unable to close. [CA] Repair doors and gasket of walk in cooler and freezer and maintain in good repair.

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

Inspector Observations: Wiping cloth observed to be stored on counter top without and sanitizer. [CA] Store in use wiping clothes in sanitizer solution (100ppm chlorine or 200ppm quat ammonia) between wiping.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked dal	Walk in cooler	38.00 Fahrenheit	
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Onion mixture	Cookline prep cooler	40.00 Fahrenheit	
Dal Pastry	Display case	98.00 Fahrenheit	
Cooked potato	Walk in cooler	41.00 Fahrenheit	
Hot water	3-comp sink	100.00 Fahrenheit	
Mashed potato	Service line prep cooler	41.00 Fahrenheit	
Onion pastry	Display case	90.00 Fahrenheit	
Chlorine	3-comp sink	0.00 Fahrenheit	
Chickpeas	Service line prep cooler	41.00 Fahrenheit	
Pastry in milk sauce	Display cooler	40.00 Fahrenheit	
Pastry in milk sauce	Walk in cooler	38.00 Fahrenheit	
Samosa	Display case	77.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Potato mixture	Cookline prep cooler	40.00 Fahrenheit	

Overall Comments:

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 **1/6/2026**. 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: Bajrang Bhamu
Owner

Signed On: December 23, 2025