

**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> FA0213251 - MOM'S BIRYANI		<b>Site Address</b> 103 E FREMONT AV, SUNNYVALE, CA 94087		<b>Inspection Date</b> 06/03/2025	
<b>Program</b> PR0300517 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MOMS BIRIYANI LLC		<b>Inspection Time</b> 11:30 - 14:15
<b>Inspected By</b> SUKHREET KAUR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> NASIR MEHMOOD	<b>FSC</b> Nasir Mehmood 2/18/2026		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>82</b>

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

## Comments and Observations

### Major Violations

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Observed sewage overflowing from the floor drain located near three compartment sink when mop sink water is turned on. Observed hand wash sink at the kitchen not draining water properly and water filling in the sink compartment.**

**[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.**

### Minor Violations

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

**Inspector Observations: \*Repeat violation**

**Food handler cards for employees are not available in the facility.**

**[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.**

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

**Inspector Observations: Measured lentil at 43F-44F in small walk in cooler, per PIC the containers were moved out of the walk in and door was open often.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**Ensure walk in cooler is able to maintain PHFs at 41F or below.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Observed a gap in back screen door.**

**[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Observed another operation named Mom's Bistro/Mom's Cafe operating inside the facility. The equipment is not permitted by Department of Environmental Health. The equipment in the facility is impounded. See Impound Report.**

**[CA] Cease and desist all operations in bistro/cafe area, until final plan check approval has been received from this department.**

**Plan Check can be contacted at (408) 918-3400 or email [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org)**

### Performance-Based Inspection Questions

Needs Improvement - Sewage and wastewater properly disposed.

### Measured Observations

Item	Location	Measurement	Comments
Lentils	Walk in cooler	44.00 Fahrenheit	
Yogurt	Under counter refrigerator	41.00 Fahrenheit	
Water	Hand wash sink (kitchen)	100.00 Fahrenheit	
Chicken	Prep unit	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Soup	Hot holding unit	145.00 Fahrenheit	
Biryani	On counter	155.00 Fahrenheit	
Biryani	Upright refrigerator	40.00 Fahrenheit	
Curry	Prep unit	40.00 Fahrenheit	

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**Overall Comments:**

*Facility is hereby closed by this department due to sewage and wastewater overflow. Facility is to cease and desist food sales and food preparation.*

*Contact inspector Sukhreet Kaur at (408) 918-3460 or [sukhreet.kaur@deh.sccgov.org](mailto:sukhreet.kaur@deh.sccgov.org) for re inspection.*

*- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.*

*- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*

*- 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*

*Observed another operation named Mom's Bistro/Mom's Cafe operating inside the facility. The equipment is not permitted by Department of Environmental Health. The equipment in the facility is impounded. See Impound Report. The operations are conducted by the same owner. Failure to go through plan check and operating without approvals may result in penalty. Plan Check can be contacted at (408) 918-3400 or email [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org)*

## 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 **6/17/2025**. 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:** NASIR MEHMOOD  
MANAGER

**Signed On:** June 03, 2025