

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 FA0255040 - SWATHI INDIAN MARKET & TIFFINS		Site Address 1202 APOLLO WY, SUNNYVALE, CA 94085	Inspection Date 12/30/2025
Program PR0373987 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DESI HUB LLC	Inspection Time 12:30 - 13:00
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By SARAT	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 12/29/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 12/30/2025

Cited On: 12/29/2025

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

Compliance of this violation has been verified on: 12/30/2025

Cited On: 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

Compliance of this violation has been verified on: 12/30/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
yogurt	ice bath on preparation counter	41.00 Fahrenheit	
potato chutney	steam table	173.00 Fahrenheit	
biryani rice	preparation counter	50.00 Fahrenheit	TPHC
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
pongol	countertop warmer	135.00 Fahrenheit	
potato chutney	preparation counter	135.00 Fahrenheit	TPHC

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 12/29/2025.

The following major violations have been corrected:

- K05: Hands clean and properly washed. Observed employees properly washing hands prior to handling foods and clean equipment during inspection. Discussed handwashing policy with PIC.*
- K07: Proper hot and cold holding temperatures. Verified facility is utilizing a time log for all items stored at ambient temperature, including potato chutney, biryani, white rice, and dal. All other foods are stored at proper holding temperatures. See measured observations.*
- K14: Food contact surfaces clean and sanitized. Verified proper washing, rinsing, and sanitizing practices during inspection with dishwasher. Measured chlorine concentration in the 3-compartment sink at 100 ppm.*

The facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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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 **1/13/2026**. 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: Sarat Kongara
Co-Owner

Signed On: December 30, 2025