

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 FA0213708 - BIKANER SWEET		Site Address 1635 HOLLENBECK AV 1625, SUNNYVALE, CA 940€	Inspection Date 08/12/2025
Program PR0301632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BAJRANG BHAMU	Inspection Time 13:45 - 14:45
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION	Consent By MANAV	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 07/31/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 08/05/2025

Cited On: 07/31/2025

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

Compliance of this violation has been verified on: 08/12/2025

Cited On: 07/31/2025

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: 08/12/2025

Cited On: 07/31/2025

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

Compliance of this violation has been verified on: 08/05/2025

Minor Violations

Cited On: 08/12/2025

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

Inspector Observations: PHFs held inside front display cooler for less than 4 hours, measured at improper holding temperatures : Cream desserts (44F), mango drinks (49F).

[CA] Keep PHFs cold held at 41F or below.

Measured Observations

Item	Location	Measurement	Comments
Cream dessert	Front display cooler	44.00 Fahrenheit	
Cream	prep unit	39.00 Fahrenheit	
Mango drink	Front display cooler	49.00 Fahrenheit	
Quat sanitizer	3-comp sink	200.00 PPM	
Beans	prep unit (front)	45.00 Fahrenheit	Cooling
Yogurt sauce	prep unit (front)	44.00 Fahrenheit	Cooling

Overall Comments:

This is a second follow up in inspection to the routine inspection conducted on 7/31/2025.

Quat sanitizer at the 3-comp sink measured at 200PPM.

PHFs held inside cookline prep unit measured below 41F.

Ambient temperatures inside front display coolers measured at around 50F at the top shelves and lower (48-49F) at the bottom shelves. PHFs relocated to a different cooler.

Ensure all refrigeration units are capable of holding temperature at 41F or below.

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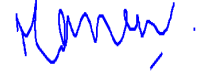
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This is inspection will be billed \$298.00.

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 **8/26/2025**. 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: MANAV
MANAGER
Signed On: August 12, 2025