

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 FA0213667 - CAKES & BAKES		Site Address 151 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 03/07/2023
Program PR0305055 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SILVER SPARKS LLC	Inspection Time 10:55 - 12:00
Inspected By SUKHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By LAKSHMAN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Measure ambient temperature for slide door Beverage Air refrigerator at 60F. Use the refrigerator to store only non PHF items.
[CA] PHFs shall be held at 41°F.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed open flour bags stored on the floor in dry storage area. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination. Store open bulk foods in approved NSF containers with tight fitting lids.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed some dessert and snack mix boxes missing contents on the labels.
[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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: Measure ambient temperature of Beverage Air slide door refrigerator at 60F.
[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair the unit.

Observed Ultra dough maker in the facility, not NSF approved.
[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).
Email inspector at sukhreet,kaur@deh.sccgov.org with approved equipment specifications.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed new under counter dish washer (ET series, NSF approved) in the facility. Use 3 compartment sink for ware washing until dish washer is approved.
[CA] Provide plans and machine specification sheets to DEH for approval by 3/31/23.
Application will be emailed to PIC.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Curry	Walk in cooler	40.00 Fahrenheit	
Hot water	Mop sink	120.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Mango lassi	Front display refrigerator	41.00 Fahrenheit	
Ambient	Under counter refrigerators	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: *Ulavacharu Sweets & Snacks*

NEW OWNER: *Ulavacharu Tiffins Inc.*

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1435 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 4/1/23 - 3/31/24 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 3/7/23*

**Permit condition: THERE IS CURRENTLY ONLY ONE CENTRALIZED HAND WASH SINK TO SERVICE ALL FOOD AND WARE WASH AREAS. ADDITIONAL HAND WASH SINKS WILL BE REQUIRED IN THE FUTURE IF DEEMED NECESSARY BY THE DEPARTMENT.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

Provide dish washer specifications and plans to DEH by 3/31/23

Okay to Operate.

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 **3/21/2023**. 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.

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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: Lakshman K

Signed On: March 07, 2023