

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 FA0251861 - BOLLYWOOD DELIGHTS		Site Address 155 S MURPHY AV, SUNNYVALE, CA 94086		Inspection Date 04/25/2025		Placard Color & Score GREEN 80		
Program PR0366133 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BOLLYWOOD DELIGHTS LLC		Inspection Time 12:15 - 14:15			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By DILLIRAM PARAJULI				FSC Not Available

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	X			
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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						
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	X	X
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food safety manager certificate not available for review. Employee food handler certificates not available for review.

[CA] At least one person in the facility shall maintain a food safety manager certificate. Food handlers shall maintain a valid food handler certificate. Ensure food safety certificates and food handler certificates are readily available for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Bar handwash station lacking paper towels.

[CA] Hand wash stations shall be properly stocked with single use paper towels at all times.

[COS] Employee restocked paper towels.

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: In the walk in cooler, raw shell eggs stored above ready to eat foods.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] Operator relocated eggs to bottom shelf.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: 1) Facility is lacking chlorine sanitizer test strips.

[CA] Test strips shall be provided to adequately measure the chlorine sanitizer concentration used during mechanical and manual warewashing.

2) Lack of plugs/stoppers to fill up the 3 compartment warewashing sink.

[CA] Plugs/stoppers shall be available to properly fill up the warewashing sink.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1) Observed cups without handles used as scoops in walk in cooler (sauce container) and dry bulk food containers.

[CA] Provide scoops with handles. Store scoop handles in such a way that the handle does not come in direct contact with food to prevent contamination.

2) Facility reuses milk containers to store their Mango Lassi.

[Ca] Single use food containers shall not be reused to store food.

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K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Accumulation of dust and grime on ventilation hood filters.

[CA] Routinely clean hood filters to prevent buildup.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility is lacking a metal probe thermometer to measure internal food temperatures.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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

Inspector Observations: Soiled, wet wiping cloth stored on counter.

[CA] Wiping cloths shall be stored in sanitizing solution of an approved concentration when not being used. (100ppm-chlorine)

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Leak observed on base of preparation sink faucet.

[CA] Repair leak and maintain in good condition.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
raw lamb	2 door upright freezer	-1.00 Fahrenheit	IR
chicken curry	3 door prep cooler	39.00 Fahrenheit	
water	3 comp sink, bar 3 comp sink	120.00 Fahrenheit	
water	kitchen, restroom, bar handwash sinks	100.00 Fahrenheit	
butter chicken	counter	178.00 Fahrenheit	final cook temp
egg noodles	2 door prep cooler- insert	41.00 Fahrenheit	
vegetable curry	counter	185.00 Fahrenheit	final cook temp
lamb curry	3 door prep cooler- insert	40.00 Fahrenheit	
basmati rice	warmer	153.00 Fahrenheit	
lamb curry	walk in cooler	39.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
whole milk	bar 2 door display cooler	34.00 Fahrenheit	IR
raw shell eggs	walk in cooler	38.00 Fahrenheit	IR
ambient	walk in cooler	37.00 Fahrenheit	
samosa	2 door prep cooler	39.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
water	prep sink	120.00 Fahrenheit	
yogurt sauce	2 door undercounter 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 **5/9/2025**. 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.

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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: Dilliram Parajuli
owner

Signed On: April 25, 2025