

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0211957 - DILKUSH BAKERY & CAFE		Site Address 2792 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 11/12/2025	
Program PR0303323 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BRUNDAVAN INC		Inspection Time 15:00 - 16:30
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By KAMAL	FSC Not Available 12/04/2028	

Placard Color & Score
GREEN
71

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						S
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						N
K06 Adequate handwash facilities supplied, accessible		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		
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							
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	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination	X	
K32 Food properly labeled and honestly presented	X	
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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	X	
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

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

Inspector Observations: At the front handwash station, observed lack of soap and paper towels. At the only handwash station in the back kitchen area, observed paper towel dispenser is empty. [CA] Handwash stations shall be fully accessible and supplied with soap and paper towels at all times. [COS] PIC stocked all handwash stations with portable soap and temporary roll of paper towels. Soap and paper towels shall be properly stored inside dispenser to prevent contamination.

Minor Violations

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

Inspector Observations: 1) Facility lacks active Food Safety Certification. (Current manager holds certification for neighboring facility, Brundavan). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous foods shall have a valid Food Safety Certificate unique to each facility that is available for review at all times.

2) Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

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 multiple bulk ingredient bags and containers (flour, sugar, cheese, etc) are left open and uncovered in original packaging. [CA] After opening, food shall be transferred to approved containers with tight fitting lids.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed multiple foods and bulk ingredient bags/containers stored directly on the floor. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Observed plastic spoons for consumer self-service are stored in such a way that the mouthparts and handles are in direct contact. [CA] Utensils shall be stored so that the handle is easily accessible and mouthparts are not exposed to prevent direct hand contamination.

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

Inspector Observations: Observed prepackaged mango mousse, chocolate mousse, and mixed fruit bun are available for consumer self-service without proper labeling. [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.

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: Facility lacks test strips for sanitizer of choice (chlorine). [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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

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Inspector Observations: Observed unapproved countertop convection oven stored in the front preparation area without a ventilation hood. Per PIC, the oven is not in active use. [CA] Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility to submit plans to apply for hood exemption to Plan Check Department, or remove unapproved equipment from the premises.

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

Inspector Observations: Observed inadequate amount of lighting in the walk-in cooler. [CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.

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

Inspector Observations: 1) Facility lacks metal probe thermometer for use. [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.

2) Observed multiple refrigeration units holding Potentially Hazardous Foods are missing thermometers. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: 1) Observed toilet paper is stored outside the dispenser. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

2) Observed toilet tissue is stored on the same shelf as open flour bags. [CA] Store toilet tissue away from food preparation area to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
samosa	hot holding shelf	135.00 Fahrenheit	
cake	2-door upright cooler (customer)	41.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
cheese	2-door preparation unit	41.00 Fahrenheit	
curry	walk-in cooler	41.00 Fahrenheit	
milk	2-door under counter	41.00 Fahrenheit	
condensed milk	soup well	183.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	

Overall Comments:

NOTE: Facility has an ice cream machine on-site. Per PIC, the ice cream machine is not in active use. Retail facilities that manufacture dairy products shall obtain the required dairy license from the California Department of Food and Agriculture.

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 **11/26/2025**. 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.

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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: Kamal Komburu
Owner

Signed On: November 12, 2025