

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 03/05/2026 |
| Program PR0373987 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | Owner Name DESI HUB LLC | Inspection Time 11:15 - 12:30 |
| Inspected By KATHY VO | Inspection Type LIMITED INSPECTION | Consent By PAVAN | |

| |
|---|
| Placard Color & Score RED N/A |
|---|

Comments and Observations

Major Violations

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

Inspector Observations: *Observed multiple improper handwashing practices including employees washing gloves in the 3-compartment sink or handling contaminated equipment, then proceeding to directly handle ingredients with the same gloves. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist intervened and directed employees to wash hands. Discussed handwashing policy with PIC.*

Follow-up By
03/06/2026

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

Inspector Observations: *Measured mirchi bajji and biryani rice on the preparation counter at 52F and 63F. Per employee, foods were removed from refrigeration 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Food was time marked to be discarded within 3.5 hours (4 hours from time of initial removal of temperature).*

Follow-up By
03/06/2026

NOTE: *Mirchi bajji, biryani rice, and fried items are kept at ambient temperature and are not listed on this facility's TPHC form. Discussed with PIC that items shall be added to TPHC form with.*

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

Inspector Observations: *1. Observed Vermin: Documented in the following areas:*
 - 5+ live German cockroaches of different life stages behind the 1-door preparation unit and handwash sink. (Observed live activity and droppings underneath the shelf holders.)
 - 2 live adult German cockroaches crawling underneath the cook line.
 - Several dead cockroaches underneath the cook line.
 - One dead rodent in a sticky trap underneath the storage shelf at the front.
 - Multiple old rodent droppings underneath the storage shelf at the front and underneath preparation counter nearby the upright coolers.
 2. Photographs: Taken for documentation purposes.
 3. Supervisor Notified: Anjani Sircar
 4. Notification: The person in charge during inspection, Pavan, has been informed that the facility must close immediately.

Follow-up By
03/06/2026

[CA]: *The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

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Inspector Observations: 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.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: In the restrooms, measured the maximum water temperature at the handwash sink at 68F. [CA] Water shall be supplied from 100-108F as measured from the faucet at handwash stations.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed accumulation of grime, grease, and food debris on the sides of cooking equipment and shelving. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed accumulation of grime, grease, and food debris on the walls and floors throughout the food preparation area. [CA] Walls, floors, and ceilings shall be routinely cleaned and maintained in good condition.

Performance-Based Inspection Questions

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|----------------------|-------------------------|-------------------|---|
| cut tomato | 1-door preparation unit | 41.00 Fahrenheit | |
| sanitizer (chlorine) | 3-compartment sink | 0.00 PPM | No active warewashing at time of inspection. |
| mirchi bajji | 2-door upright cooler | 41.00 Fahrenheit | |
| water | preparation sink | 120.00 Fahrenheit | |
| peanut chutney | 2-door upright cooler | 72.00 Fahrenheit | Per PIC, recently prepped. |
| yogurt | front display case | 41.00 Fahrenheit | |
| water | handwash sink | 100.00 Fahrenheit | |
| mirchi bajji | preparation counter | 52.00 Fahrenheit | Per PIC, removed from refrigeration 30 minutes prior. |
| water | handwash sink | 68.00 Fahrenheit | |
| curry | steam table | 135.00 Fahrenheit | |
| fried mushroom | preparation counter | 67.00 Fahrenheit | Cooling. Per PIC, cooked 4 hours prior. |
| biryani rice | preparation counter | 63.00 Fahrenheit | Per PIC, removed from refrigeration 30 minutes prior. |
| water | 3-compartment sink | 120.00 Fahrenheit | |

Overall Comments:

Limited inspection conducted in conjunction with CO0159069.

The facility is hereby CLOSED by this department due to evidence of vermin infestation (see violation K23). The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Contact district specialist (kathy.vo@deh.sccgov.org) and supervisor Anjani Sircar (anjani.sircar@deh.sccgov.org) to schedule re-opening.

NOTE: PIC stated that facility receives monthly routine pest control services. Reviewed last pest control services from Terminix on 2/10/2026. Report noted no pest activity.

- A follow-up inspection to verify compliance of major violations will be conducted upon facility request. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during

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non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

CLOSURE / PERMIT SUSPENSION NOTICE

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 3/19/2026. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Sridhar Panchumardhi
Owner
Signed On: March 05, 2026