**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 | Site Address | Inspection Date |
|---|---|---|
| FA0214185 - DESI BAZAR | 712 S WOLFE RD, SUNNYVALE, CA 94086 | 11/11/2026 |
| **Program** | **Owner Name** | **Inspection Time** |
| PR0302290 - NO FOOD PREP <5,000 SQ FT - FP06 | MY BANGLA BAZAR LLC | 12:10 - 13:50 |
| **Inspected By** | **Inspection Type** | **Consent By** / **FSC** |
| SHANNON ROBINSON | ROUTINE INSPECTION | SHAHNAZ / Not Available |

**Placard Color & Score**
**RED**
**76**

| | RISK FACTORS AND INTERVENTIONS | IN | OUT Major | OUT Minor | COS/SA | N/O | N/A | PBI |
|---|---|---|---|---|---|---|---|---|
| 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 | | | | |
| 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 | 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 | | | | | N |

| | 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 | X | |
| K27 | Food separated and protected | | |
| 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 | | |
| K32 | Food properly labeled and honestly presented | | |
| K33 | Nonfood contact surfaces clean | | |
| K34 | Warewash facilities: installed/maintained; test strips | | |
| K35 | Equipment, utensils: Approved, in good repair, adequate capacity | X | |
| K36 | Equipment, utensils, linens: Proper storage and use | X | |
| K37 | Vending machines | | |
| K38 | Adequate ventilation/lighting; designated areas, use | | |
| K39 | Thermometers provided, accurate | | |
| 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 | | |
| K44 | Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing | | |
| K45 | Floor, walls, ceilings: built,maintained, clean | X | |
| K46 | No unapproved private home/living/sleeping quarters | | |
| K47 | Signs posted; last inspection report available | | |



R202 DANXWR908 Ver. 2.39.7

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| | | | |
|---|---|---|---|
| K48 | Plan review | | |
| K49 | Permits available | | |
| K58 | Placard properly displayed/posted | | |

## Comments and Observations

### Major Violations

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: One live adult cockroach under the three compartment sink in the kitchen. Two live adult cockroaches under the flat top in old egg cartons in the kitchen. One live juvenile cockroach behind the sliding door cooler near the restroom, and one live juvenile cockroach in front of the microwaves across from the flat top in the cockroach.***
***2. Photographs: Taken for documentation purposes.***
***3. Supervisor Notified: Anjani S.***
***4. Notification: The person in charge during inspection, Shahnaz, has been informed that the facility must close immediately.***

***[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

***Inspector Observations:***
***Food handler cards and food safety manager certification were unavailable at time of inspection.***

***[CA] Facility shall have food handlers cards and food safety manager certifications available upon request.***

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

***Inspector Observations:***
***Observed handwash sink between sliding door cooler and shelf to be blocked by a ladder. The other handsink nearby was free of obstruction and accessible.***

***[CA] All handwash stations shall be kept free of obstruction and easily accessible at all times.***

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

***Inspector Observations:***
***Observed a fish in standing water inside the three compartment sink. Per PIC, the fish was thawing and placed there just a few minutes ago.***

***[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.***

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

***Inspector Observations:***
***Observed food boxes stored on the floor of the walk in freezer.***

***[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.***

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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:***
***1. Two compartment prep sink observed to be non functional at the time of inspection.***

***[CA] Ensure all equipment in the food facility is functioning as intended.***

***2. Observed the walk in freezer door to be unable to close fully. Ambient temperature of the unit measured to be 2F at time of inspection.***

***[CA] Ensure that the door of the freezer closes fully so freezer can work as intended.***

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:***
***Observed a fish in standing water in the sanitizer compartment of the three compartment sink. Per PIC, the fish was thawing.***

***[CA] Use equipment for its intended purpose. Only sanitizing shall take place in the sanitizing compartment of the three compartment sink.***

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

***Inspector Observations:***
***Observed broken flooring at the entrance of the walk in freezer.***

***[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches. Replace the broken tiles with an approved material that is smooth, non-absorbent, and durable.***

## Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

## Measured Observations

| Item | Location | Measurement | Comments |
|---|---|---|---|
| AMBIENT TEMPERATURE | WALK IN COOLER | 39.00 Fahrenheit | |
| RAW CHICKEN | DISPLAY COOLER | 40.00 Fahrenheit | |
| HOT WATER | THREE COMPARTMENT SINK | 120.00 Fahrenheit | |
| WARM WATER | HAND WASH SINKS | 100.00 Fahrenheit | |
| YOGURT | WALK IN COOLER | 40.00 Fahrenheit | |

## Overall Comments:

***This facility is hereby closed by this department due to cockroach infestation.***

***Facility shall cease and deist all food operations.***

***Food facility shall remain closed and complete the following requirements before reopening:***
***1. Email the signed and completed Reopening Checklist to the Department of Environmental Health.***
***2. Submit a copy of the pest control report from a licensed provider***

***Contact district specialist at (408) 918-3400 or dehweb@deh.sccgov.org to schedule a follow up inspection once the above requirements are completed.***

***Ensure the facility is cleaned and sanitized and there is no evidence of dead or live cockroach activity in the facility.***

***All the affected equipment shall be cleaned and sanitized.***

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***- Subsequent follow-up inspection after first follow-up shall be billed $333/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and $664/hour, minimum two hours, during 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 **11/25/2026**.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:** Shahnaz
PIC

**Signed On:** November 11, 2026