

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 FA0301708 - BIKANOS		Site Address 1635 HOLLENBECK AV 1635, SUNNYVALE, CA 9406		Inspection Date 12/23/2025	
Program PR0443146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BAJRANG BHAMU		Inspection Time 13:05 - 14:35
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By BAJRANG BHAMU	FSC Not Available		

Placard Color & Score
YELLOW
65

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		X			
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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		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	X	
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0301708 - BIKANOS	Site Address 1635 HOLLENBECK AV 1635, SUNNYVALE, CA 94087	Inspection Date 12/23/2025
Program PR0443146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BAJRANG BHAMU	Inspection Time 13:05 - 14:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

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: *Employee observed to be emptying catch in handwash sink of debris into garbage can then rinse hand with water without soap then returned to work at cookline. [CA] Employee shall wash hands with soap and warm water after handling garbage and debris. Employees shall ensure hands are washed prior to handling food. [COS] Employee washed hands with soap and warm water prior to returning to work.*

Follow-up By
12/29/2025

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

Inspector Observations: *PHFs at buffet line measured to be:*

- Spring rolls at 112F
- Vegetable paroka at 126F
- Sliced tomatoes at 60F

Per operator all items were cooked/reheated and placed at buffet line at 11:30AM and will be discarded at 2:30PM. No TPHC procedures observed at time of inspection.

[CA] When intending to keep PHFs at room temperature facility may use time as a public health control instead of temperature. When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Operator was provided TPHC form to fill out for buffet and display. Operator discarded buffet at 2:30PM.

Follow-up By
12/29/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Employee observed to be washing pots and pans manually without sanitizer. Per employees plates and customer use utensils are ran through upright dishwasher.*

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Employee was educated on how to set up 3-comp sink. Sanitizer compartment was set up with 100ppm chlorine and employee sanitized pot and pans.

Follow-up By
12/29/2025

Minor Violations

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

Inspector Observations: *Facility only observed to have food handler card for manager. [CA] At least one employee shall have Food Safety Certificate (good for 5 years) and all other employees that handle food shall have a food handler cards.*

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *Manager was not on site at time of inspection and no employees were designated as a person in charge.*

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

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: *Pot of vegetables observed to be stored on dishwasher drainline. Vegetables measured to be 149F. Per employee he is going to add vegetables to another dish being cooked. [CA] Store foods away from sources of contamination.*

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

OFFICIAL INSPECTION REPORT

Facility FA0301708 - BIKANOS	Site Address 1635 HOLLENBECK AV 1635, SUNNYVALE, CA 94087	Inspection Date 12/23/2025
Program PR0443146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BAJRANG BHAMU	Inspection Time 13:05 - 14:35

Inspector Observations: Handles of reach in cooler observed to be sticky. [CA] Keep handles of coolers clean and free of debris.

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

Inspector Observations: Wiping cloth observed to be stored on counter top without and sanitizer. [CA] Store in use wiping clothes in sanitizer solution (100ppm chlorine or 200ppm quat ammonia) between wiping.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked potato filling	Restuarant cookline 2 door under the counter	40.00 Fahrenheit	
Paneer	Buffet line	149.00 Fahrenheit	
Cooked potatoes whole	Walk in cooler	38.00 Fahrenheit	
Cooked chickpeas	Walk in cooler	38.00 Fahrenheit	
Dal	Buffet line	139.00 Fahrenheit	
Rice	Buffet line	143.00 Fahrenheit	
Chickpea curry	Restuarant cookline 2 door under the counter	40.00 Fahrenheit	
Chutney	Large pot on floor	62.00 Fahrenheit	Per employee he had just finished blending chutney within the last 30 minutes and was going to put it into walk in cooler after frying pastries. Chutney was moved to walk in immediately.
Cooked dal	Walk in cooler	38.00 Fahrenheit	
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Spring rolls	Buffet line	112.00 Fahrenheit	
Chlorine	3-comp sink	0.00 Fahrenheit	
Orange curry sauce	Restuarant cookline prep cooler	41.00 Fahrenheit	
Paneer	Bakery cookline prep cooler	40.00 Fahrenheit	
Hakka noodles	Buffet line	147.00 Fahrenheit	
Samosa unfried	Walk in cooler	40.00 Fahrenheit	
Vegetable paroka	Buffet line	126.00 Fahrenheit	
Cooked onion filling	Bakery cookline 2 door under the counter	40.00 Fahrenheit	
Cooked lentils (Dal)	Bakery cookline prep cooler	41.00 Fahrenheit	
Sliced tomatoes	Buffet line	60.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Heavy cream	Restuarant cookline prep cooler	41.00 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 **1/6/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0301708 - BIKANOS	Site Address 1635 HOLLENBECK AV 1635, SUNNYVALE, CA 94087	Inspection Date 12/23/2025
Program PR0443146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BAJRANG BHAMU	Inspection Time 13:05 - 14:35

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: Bajrang Bhamu
Owner

Signed On: December 23, 2025