

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 FA0213616 - SARAVANA BHAVAN		Site Address 1305 S MARY AV, SUNNYVALE, CA 94087	Inspection Date 10/02/2025
Program PR0301662 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name STELLAR FOODS LLC	Inspection Time 09:55 - 11:20
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By RAMESH	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 10/02/2025

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: Observed a cockroach egg sack on a large white cutting board on a shelf next to the walk-in refrigerator.

[CA] Keep food contact surfaces clean and sanitized and free of contamination.

[SA] The cutting board was removed from the shelf to be washed and sanitized later.

Cited On: 10/02/2025

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

Inspector Observations: Observed live and dead cockroaches in the following locations:

In the frontmost cooking/prep area

- 2 live cockroaches, one on the wall near the seating area and one on the floor
- 1 dead cockroach on the floor
- 1 dead cockroach on the lower shelf under the 3-compartment hot holding unit
- 1 dead cockroach on the floor under the handsink

In the back kitchen:

- 1 egg sac on top of a cutting board on a shelf near the walk-in refrigerator
- 1 dead cockroach on the floor under the upright dishwasher

In the appetizer side prep room:

- 1 dead cockroach on the floor, left of the large chest freezer

[CA] Keep facility clear of cockroaches. Clean and sanitize all surfaces.

FACILITY MUST REMAIN CLOSED DUE TO EVIDENCE OF ONGOING COCKROACH INFESTATION. See notes below.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This was the first follow-up to the 9/30/2025 routine inspection/closure.

Live and dead cockroaches were observed throughout the kitchen. The facility must remain closed.

Note: regarding the other major violations observed on 9/30/25: all kitchen handsinks were observed to be stocked with soap and paper towels, and no active cooling was occurring.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist.**

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2. Submit a copy of the pest control report from a licensed provider.

Clean and sanitize all food and nonfood contact surfaces. Seal all gaps and crevices and repair damaged tiles, etc. Remove all evidence of cockroaches from facility and ensure there is no evidence of vermin found at follow up inspection. *If ANY cockroaches, dead or alive, are observed during the follow-up inspection(s), the facility will not be re-opened. *****

Facility will remain closed at this time and will not reopen until a follow up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply may result in enforcement actions.

*****Main office contact: (408) 918-3400 or dehweb@deh.sccgov.org *****

Subsequent inspection(s) shall each be billed \$298/hr during business hours, or \$645 for 2 hours during non-business hours pending availability. Facility may be required to first pay for subsequent inspections before they can be scheduled.

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 **10/16/2025**. 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.

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: Ramesh Subbiah
Manager
Signed On: October 02, 2025