

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 08/22/2024
Program PR0301662 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name STELLAR FOODS LLC	Inspection Time 13:00 - 13:30
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By RAMESH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/20/2024

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

Compliance of this violation has been verified on: 08/22/2024

Cited On: 08/20/2024

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

Compliance of this violation has been verified on: 08/22/2024

Cited On: 08/20/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 08/22/2024

Cited On: 08/20/2024

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, 114125(b), 114141

Compliance of this violation has been verified on: 08/22/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Hand Washing Sink	118.00 Fahrenheit	
Chutneys	Ice Bath	41.00 Fahrenheit	
Chlorine - Sanitizer	Ware Wash Machine	50.00 PPM	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 Fahrenheit	

Overall Comments:

This is a follow up inspection for the routine inspection conducted on 8/20/2024.

Observations:

K05: Staff were no longer dipping hands in a bowl of water after using the dosa dough. Staff would rinse hands using warm water at the hand sink.

K06: All hand washing stations were fully stocked with paper towels, hand soap, and warm water.

K07: All food temperatures were at 41°F or below or 135°F or above. All chutneys were measured below 41°F.

K13: No food products were found to be adulterated.

K14: The three compartment sink now dispenses quaternary sanitizer and was measured at 200 PPM. The ware wash machine was measured at 50 PPM chlorine.

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K38: The light in the hand washing station adjacent to the restroom has been replaced.

Please continue to correct all pending violations.

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 **9/5/2024**. 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.

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: August 22, 2024