

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 FA0213708 - BIKANER SWEET		Site Address 1635 HOLLENBECK AV 1625, SUNNYVALE, CA 94006		Inspection Date 08/05/2025	
Program PR0301632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BAJRANG BHAMU		Inspection Time 13:00 - 14:10
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION		Consent By MANAV		

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

Cited On: 07/31/2025

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

Compliance of this violation has been verified on: 08/05/2025

Cited On: 07/31/2025

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

This violation found not in compliance on 08/05/2025. See details below.

Cited On: 08/05/2025

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

Inspector Observations: Mango drink held in cold display case measured at 51F. white sauce held inside prep unit measured at 52F.

[CA Keep PHFs cold held at 41F or below.

[COS] PHFs relocated to different refrigeration units.

Cited On: 07/31/2025

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

This violation found not in compliance on 08/05/2025. See details below.

Cited On: 08/05/2025

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: Sanitizer solution at the 3-comp sink measured at 0PPM while actively warewashing.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Employee was directed to refill sanitizer compartment with quat ammonium solution measured at 300PPM.

Cited On: 07/31/2025

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

Compliance of this violation has been verified on: 08/05/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
mango drink	display case	51.00 Fahrenheit	
quat sanitizer	3-comp sink	0.00 PPM	COS TO 300PPM
water	hand sinks	100.00 Fahrenheit	
cream	prep unit	52.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0213708 - BIKANER SWEET	Site Address 1635 HOLLENBECK AV 1625, SUNNYVALE, CA 94087	Inspection Date 08/05/2025
Program PR0301632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BAJRANG BHAMU	Inspection Time 13:00 - 14:10

Overall Comments:

This is a follow up inspection to the routine inspection conducted on 7/31/2025 during which facility was given a conditional pass.

The following violations have been corrected :

Adequate handwash facilities supplied, accessible : Both hand sinks are repaired.

No rodents, insects, birds, or animals : No signs of cockroach activity observed.


Observed two major violations regarding temperature control and proper warewashing.

A second follow up inspection will be conducted and will be billed \$298/hr during business hours and \$645 (minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action.

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 **8/19/2025**. 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.

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: MANAV SHARMA
MANAGER

Signed On: August 05, 2025