

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 FA0255040 - SWATHI INDIAN MARKET & TIFFINS		Site Address 1202 APOLLO WY, SUNNYVALE, CA 94085		Inspection Date 12/29/2025	
Program PR0373987 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DESI HUB LLC		Inspection Time 12:45 - 14:30
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By PAVAN	FSC Sathish Babu Pulkuri 11/06/2028	

Placard Color & Score

YELLOW

56

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					N
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					N
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		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
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	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		X
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		

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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: Observed employee taking out the trash, then returning and handling clean dishes without changing gloves or washing hands. [CA]

Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Specialist directed employee to wash hands and change gloves prior to handling equipment after potential contamination.

The contaminated dishes were properly re-washed, rinsed, and sanitized.

Follow-up By
01/05/2026

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

Inspector Observations: In the countertop warmer, measured pongal and upma chutney from 98-108F. Per PIC, foods were cooked 1.5 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Foods were reheated to 165F on the stovetop prior to being stored in the countertop warmer.

Follow-up By
01/05/2026

In the countertop ice baths, measured yogurt at 50F. Per PIC, yogurt was moved to the ice bath 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.

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 employee skipping the sanitization compartment during active warewashing. Measured the sanitizer concentration in the 3-compartment sink at 0 ppm. [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] Specialist discussed washing, rinsing, and sanitizing with PIC and dishwasher during inspection. Dishes were properly re-washed, rinsed, and sanitized.

Follow-up By
01/05/2026

Minor Violations

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

Inspector Observations: Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

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

Inspector Observations: Observed the only handwash sink in the kitchen was partially blocked by a tray of cooling beans. [CA] Handwash sink shall be fully accessible and unobstructed at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed foods cooling in the upright refrigerator while fully covered in plastic wrapping. [CA] Cooling foods shall have adequate space for cold air to circulate, be loosely covered or uncovered, and stirred frequently as needed.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured the maximum water temperature at the 3-compartment sink at 114F. Measured the maximum water temperature in the restrooms at 88F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (100-108°F at handwash sinks).

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

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Inspector Observations: Observed multiple foods including vegetables are stored in single-use yogurt containers. [CA] Discontinue storage of food in unapproved containers. Food shall be stored in food grade containers approved for sanitation.

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

Inspector Observations: Observed accumulation of grime, grease, and food debris on the sides of cooking equipment and shelving. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Observed all refrigeration units are lacking thermometers. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

Inspector Observations: 1) Observed accumulation of grime, grease, and food debris on the walls and floors throughout the food preparation area. [CA] Walls, floors, and ceilings shall be routinely cleaned and maintained in good condition.

2) Observed multiple cracked floor tiles and accumulation of standing water inside cracks. [CA] Repair floor tiles. Floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
rice	rice cooker	164.00 Fahrenheit	
dosa dough	2-door upright cooler	41.00 Fahrenheit	
sanitizer (chlorine)	wiping cloth bucket	100.00 PPM	
water	preparation sink	112.00 Fahrenheit	
chutney	countertop	83.00 Fahrenheit	TPHC
sanitizer (chlorine)	3-compartment sink	0.00 PPM	
sambhar (soup)	soup well	141.00 Fahrenheit	
yogurt sauce	countertop ice bath	50.00 Fahrenheit	41-50F
curry	steam table	199.00 Fahrenheit	
paneer	countertop	63.00 Fahrenheit	Cooling. Per PIC, cooked 30 minutes prior.
fried cauliflower	countertop	63.00 Fahrenheit	TPHC
pongol, upma	countertop warmer	98.00 Fahrenheit	98-108F
noodles	2-door upright cooler	67.00 Fahrenheit	Cooling. Per PIC, cooked 2 hours prior.
water	handwash sink	100.00 Fahrenheit	
curry	2-door preparation unit	41.00 Fahrenheit	
water	3-compartment sink	114.00 Fahrenheit	
chai	-serving pitcher	135.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0158604.

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

Completed TPHC documentation for chutney, curry, rita, yogurt, and sauce during inspection.

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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 1/12/2026. 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.

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: Sridhar Panchumardhi
Owner

Signed On: December 29, 2025