

**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 940€		Inspection Date 12/24/2025	
Program PR0301632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BAJRANG BHAMU		Inspection Time 10:45 - 11:30
Inspected By THAO HA		Inspection Type FOLLOW-UP INSPECTION		Consent By BAJRANG BHAMU	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 12/23/2025

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

**Compliance of this violation has been verified on: 12/24/2025**

Cited On: 12/23/2025

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

**Compliance of this violation has been verified on: 12/24/2025**

**Minor Violations**

Cited On: 12/24/2025

K14 - 3 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: Dishwashing sink was set up soap, sanitizer, dirty dishes. Per operator dishes will be sanitized, soaped, then rinsed. No active dishwashing observed at this time.[CA] Manually dishwashing will be conducted as follows:**

- 1)Wash dishes with soap
- 2)Rinse dishes with clean water
- 3)Sanitize dishes (Sanitize dishes in 200ppm quat ammonia solution for 1 minute)

**NOTE: Ensure facility does not mix two different types of sanitizer for use. Only use sanitizers as directed on containers.**

- 4)Allow dishes to air dry.

**[COS] Operator reset up 3-compartment sink to have soap and dirty dishes in left compartment, water in the middle compartment, and sanitizer solution in right compartment.**

**Measured Observations**

N/A

**Overall Comments:**

**Follow up due to major temperature, and dishwashing violations.**

**Upon inspection:**

- TPHC paperwork was filled out for cooked filled pastries. Facility will be using time labels for each item with start times
- Procedures were filled out and then posted in the kitchen area.

**-Dishwashing sink was set up soap, sanitizer, dirty dishes. Sanitizer measured to be 200ppm quat ammonia.**

**Major violations have been corrected at this time. Continue to work on other violations from routine inspection report.**

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 **1/7/2026**. 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.

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<b>Program</b> PR0301632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> BAJRANG BHAMU	<b>Inspection Time</b> 10:45 - 11:30

**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



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**Received By:** Bajrang Bhamu  
Owner

**Signed On:** December 24, 2025