

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 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 12/23/2025
Program PR0373987 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DESI HUB LLC	Inspection Time 14:00 - 15:15
Inspected By JENNIE PENALOZA	Inspection Type LIMITED INSPECTION	Consent By PAVAN KUMAR	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

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

Inspector Observations: Several potentially hazardous foods are measured between 51F - 79F (see food item list). Masala dosa is measured at 60F inside the prep unit, per PIC food was recently removed from unit for an order.

*[CA] PHFs shall be held at 41°F or below or at 135°F or above.
 [SA] PIC voluntarily discarded the Upma. PIC, placed other foods in refrigeration.*

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: No sanitizer is available for use in facility.

*[CA] A food facility that prepares food shall not be operating if there is no method to properly clean and sanitize equipment or utensils.
 [COS] Chlorine sanitizer was obtained from nearby store. Ensure to wash, rinse and sanitizer using 100 ppm chlorine for 15 seconds.*

Minor Violations

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

Inspector Observations: PHFs foods (curry with veggies) observed cooling with plastic wrap on shelving; PHF, potato curry, measured at 170F, is cooling in a deep plastic container with lid on inside the 2 door reach in.

*[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.
 [SA] PIC decided to move curry with veggies to steam table and potato curry in reach in freezer.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloths are stored unclean on food prep counters.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
panit	prep table	41.00 Fahrenheit	
fryed peppers in batter	shelf	57.00 Fahrenheit	per PIC cooked 1 hour ago
Upma (rava with spices)	under flat grill	79.00 Fahrenheit	
paneer curry	hot holdin g	160.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chupny	reach in	41.00 Fahrenheit	
masala potato	prep table	60.00 Fahrenheit	Per PIC, container was recently removed from refrigeration unit for an order
rice	counter	51.00 Fahrenheit	Per PIC, food was just removed from refrigeration for an order.
potato curry	steam table	167.00 Fahrenheit	paneer curry - 160F
curry with veggies	shelf	110.00 Fahrenheit	110F outer, 135F inner
Sambhar (soup)	hot holding	171.00 Fahrenheit	
curry with veggies	shelf	112.00 Fahrenheit	112F outer, 141F inner
water	hand sink	100.00 Fahrenheit	

Overall Comments:

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 **1/6/2026**. 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

P. Sridhar

Received By: Sridhar Panchumardhi
Owner

Signed On: December 23, 2025