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	Site Address	Inspection Date
FA0214185 - DESI KITCHEN	712 S WOLFE RD, SUNNYVALE, CA 94086	11/11/2026
Program	**Owner Name**	**Inspection Time**
PR0430019 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	MY BANGLA BAZAR LLC	10:30 - 12:00
Inspected By	**Inspection Type**	**Consent By** / **FSC**
SHANNON ROBINSON	ROUTINE INSPECTION	SHAHNAZ / Not Available

Placard Color & Score
RED
75

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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						
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		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						
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					N

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		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:
Observed a large pot of cooked beef on the gas range measuring to be 85F-100F. Per PIC the beef had been cooked around 3 hours or more prior to temperature and was cooling at ambient. Per PIC, the beef would be used to serve and also kept in cooler.

[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.

[COS] PIC VC&D the beef. See VC&D report.

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

Inspector Observations:
1. Observed Vermin: Documented in the following areas: One live adult cockroach under the three compartment sink. Two live adult cockroaches under the flat top in old egg cartons. One live juvenile cockroach behind the sliding door cooler near the restroom, and one live juvenile cockroach in front of the microwaves across from the flat top.
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Anjani S.
4. Notification: The person in charge during inspection, Shahnaz, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

Inspector Observations:
Food handler cards and food safety manager certification were unavailable at time of inspection.

[CA] Facility shall have food handlers cards and food safety manager certifications available upon request.

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

Inspector Observations:
Observed a heavy accumulation of food debris and splashes behind the storage equipment, prep sink, and the three compartment sink in the facility.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:
Observed an accumulation of grease on the ventilation hood filters.

[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:
Observed the faucet at the three compartment sink to be leaking.

[CA] Maintain plumbing equipment in good repair and free of leaks.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
ONION GRAVY	TWO DOOR UPRIGHT COOLER	41.00 Fahrenheit	
YOGURT	TWO DOOR UPRIGHT COOLER	40.00 Fahrenheit	
MILK	TWO DOOR UPRIGHT COOLER	40.00 Fahrenheit	
AMBIENT TEMPERATURE	UPRIGHT FREEZER	-7.00 Fahrenheit	IR
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
HOT WATER	THREE COMPARTMENT SINK AND PREP SINK	120.00 Fahrenheit	

Overall Comments:

This facility is hereby closed by this department due to cockroach infestation.

Facility shall cease and deist all food operations.

Food facility shall remain closed and complete the following requirements before reopening:
1. Email the signed and completed Reopening Checklist to the Department of Environmental Health.
2. Submit a copy of the pest control report from a licensed provider

Contact district specialist at (408) 918-3400 or dehweb@deh.sccgov.org to schedule a follow up inspection once the above requirements are completed.

Ensure the facility is cleaned and sanitized and there is no evidence of dead or live cockroach activity in the facility.

All the affected equipment shall be cleaned and sanitized.

- Subsequent follow-up inspection after first follow-up shall be billed $333/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and $664/hour, minimum two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and
fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/25/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Shahnaz
PIC

Signed On: November 11, 2026