

# 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

|                                                                                  |  |                                                             |                                  |                                      |                                         |                                                                                                                                                                |  |                                              |
|----------------------------------------------------------------------------------|--|-------------------------------------------------------------|----------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------------------|
| <b>Facility</b><br>FA0214397 - SRI ANANDA BHAVAN                                 |  | <b>Site Address</b><br>920 E ARQUES AV, SUNNYVALE, CA 94085 |                                  | <b>Inspection Date</b><br>07/22/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>79</b> </div> |  |                                              |
| <b>Program</b><br>PR0304050 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                             | <b>Owner Name</b><br>SREEVARIINC |                                      | <b>Inspection Time</b><br>14:00 - 15:45 |                                                                                                                                                                |  |                                              |
| <b>Inspected By</b><br>NHA HUYNH                                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                  | <b>Consent By</b><br>RAM             |                                         |                                                                                                                                                                |  | <b>FSC</b> Rakesh Reddy Donthi<br>04/08/2029 |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| 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                                    |     |     |
| 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                    | X   |     |
| 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               |     |     |
| K42                   | Garbage & refuse properly disposed; facilities maintained                           |     |     |
| K43                   | Toilet facilities: properly constructed, supplied, cleaned                          |     | X   |
| K44                   | Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing |     | X   |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    |     | X   |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                      |                                  |
|---------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0214397 - SRI ANANDA BHAVAN                                 | Site Address<br>920 E ARQUES AV, SUNNYVALE, CA 94085 | Inspection Date<br>07/22/2025    |
| Program<br>PR0304050 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>SREEVARIINC                            | Inspection Time<br>14:00 - 15:45 |
| K48                                                                       | Plan review                                          |                                  |
| K49                                                                       | Permits available                                    |                                  |
| K58                                                                       | Placard properly displayed/posted                    |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

#### Inspector Observations:

**1. Lack of paper towel dispenser at the handwash sink at service/cookline area. Loose roll of paper available.**

**[Corrective Action] Install a paper towel dispenser at the handwash sink at service/cookline area.**

**2. Automatic paper towel dispenser at the handwash sink at warewash/cookline area observed improperly dispensing paper towels.**

**[Corrective Action] Ensure paper towels are properly dispensed.**

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

#### Inspector Observations:

**Tomato sauce observed cooling in large 5 gallon bucket in the right side walk-in cooler.**

**[Corrective Action] Cool foods in shallow 4 inch high container.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

#### Inspector Observations:

**Flies observed in the facility.**

**[Corrective Action] Eliminate flies using safe methods.**

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

#### Inspector Observations:

**Old food grime accumulation on the sides of the steam tables and cooking equipments.**

**[Corrective Action] Thoroughly clean and maintain clean.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

#### Inspector Observations:

**1. Observed a damaged plastic pitcher covered in blue tape.**

**[Corrective Action] Discard the damaged plastic pitcher.**

**2. Observed broken plastic parts on the handle of the rice cookers.**

**[Corrective Action] Repair or replace the handle of the rice cookers.**

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

#### Inspector Observations:

**Broken light cover on the light assembly above the 3 compartment sink.**

**[Corrective Action] Replace the light cover or replace the light assembly.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

#### Inspector Observations:

**Missing toilet paper dispenser in the one of the stalls in the women's restroom.**

**[Corrective Action] Install a toilet paper dispenser in the stall of women's restroom.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                      |                                  |
|---------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0214397 - SRI ANANDA BHAVAN                                 | Site Address<br>920 E ARQUES AV, SUNNYVALE, CA 94085 | Inspection Date<br>07/22/2025    |
| Program<br>PR0304050 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>SREEVARIINC                            | Inspection Time<br>14:00 - 15:45 |

## Inspector Observations:

**Back door left wide open.**

**[Corrective Action] Ensure the back door is closed when not actively going in and out. Discussed installing a screen door or air curtain.**

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

## Inspector Observations:

**1. Paint separating from the ceiling at the service/cookline area. Paint separating from the ceiling at the warewash/cookline area.**

**[Corrective Action] Maintain ceiling in good condition.**

**2. Excessive black grime observed on the wall behind the dishwasher.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**3. Observed wall in damaged condition exposing spackle and dry wall in the dry storage room.**

**[Corrective Action] Maintain wall in good condition.**

**4. Old food accumulation on the floor under cooking equipments and under work tables in the kitchen.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**5. Missing cove base and damaged wall under the fire extinguisher at the service/cookline area.**

**[Corrective Action] Maintain wall and floors in good condition.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

| Item                   | Location                           | Measurement       | Comments |
|------------------------|------------------------------------|-------------------|----------|
| mango lassi            | single door upright display cooler | 41.00 Fahrenheit  |          |
| milk                   | walk-in cooler - left              | 41.00 Fahrenheit  |          |
| chlorine sanitizer     | dishwasher                         | 50.00 PPM         |          |
| tomato sauce           | walk-in cooler - right             | 90.00 Fahrenheit  |          |
| green bean carrot stew | steam table - right                | 156.00 Fahrenheit |          |
| sambal rice            | steam table - left                 | 172.00 Fahrenheit |          |
| potatoes, cheese       | walk-in cooler - right             | 41.00 Fahrenheit  |          |

## Overall Comments:

**Observed three gazebos and food warmers under the gazebo. Per manager, those items are used for special occasions such as the 10 Indian festivals per year.**

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 **8/5/2025**. 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.

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                      |                                  |
|---------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0214397 - SRI ANANDA BHAVAN                                 | Site Address<br>920 E ARQUES AV, SUNNYVALE, CA 94085 | Inspection Date<br>07/22/2025    |
| Program<br>PR0304050 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>SREEVARIINC                            | Inspection Time<br>14:00 - 15:45 |

## 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:** Ram Reddy  
Owner

**Signed On:** July 22, 2025