

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 FA0213616 - SARAVANA BHAVAN		Site Address 1305 S MARY AV, SUNNYVALE, CA 94087		Inspection Date 08/20/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 44 </div>		
Program PR0301662 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STELLAR FOODS LLC		Inspection Time 12:00 - 13:40			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By RAMESH				FSC Ramesh Subbiah 03/17/2027

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						S
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		X			N
K07	Proper hot and cold holding temperatures		X		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		X			
K14	Food contact surfaces clean, sanitized		X		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	X	
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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

At front cookline, found handwash sink with no soap and no paper towels.

Follow-up By
08/23/2024

[CA] - ensure all handwash sinks are fully stocked with soap and paper towels for handwashing.

[COS] Restocked

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

Inspector Observations:

At chutney station, measured red chutney 140F, green chutney 105F and coconut chutney 100F, all foods stored on ice

Follow-up By
08/23/2024

[CA]- Maintain cold at 41F or below OR maintain hot at 135F or above.

[SA] - Facility monitors food, not stored for more than a couple hours. Use time as a public health control to monitor time control for chutneys, not to exceed 4 hours before discarding.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Found a dead fly in salt in the dry storage room.

Follow-up By
08/23/2024

[CA] - Adulterated food shall be disposed of immediately and not served/used.

[COS] - Salt discarded in trash.

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 wash food containers and pans without sanitizing.

Follow-up By
08/23/2024

[CA] - All food contact surfaces of utensils and equipment shall be clean and sanitized (with 100ppm chlorine or 200ppm Quat).

[COS] - 3-compartment sink refilled with chlorine at 100ppm, all food containers to be sanitized.

Minor Violations

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

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Inspector Observations:

Not all food handling staff were able to present a food handler card upon request.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employee dip hands in water to rinse after handling dosa batter. Per manager water is changed every 15-20 minutes.

[CA] - Do not use standing water to rinse hands, use approved handwash sink for clean water to rinse hands.

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

Inspector Observations:

Inside walk in cooler, found a covered container of cooked masala (potatoes) measuring 128F, also a covered container of cooked carrots measuring 105F.

[CA] - Use approved cooling methods to cool foods from 135F to 70F in 2 hours and 70F to 41F in 4 hours or less.

[COS] - Uncover foods to rapidly cool. Recommend ice baths or ice paddles while frequently stirring.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

In the kitchen area, between the cook line and serving line, there is a floor drain with standing water. No other floor drains or plumbing fixtures were affected.

[CA] Ensure all drains, floor sinks, and waste water receptacles are functioning properly.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Kitchen staff were observed peeling and cutting potatoes outside of the facility in the rear outdoor room. Room is not vermin-proofed.

[CA] Food preparation shall only occur in approved areas.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

1. Facility does not have test strips for their choice of sanitizer, Quaternary Ammonia, at the manual ware washing sink.

2. Facility does not have test strips for the sanitizer, Chlorine, used in the ware washing machine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations:

1. In the kitchen area, across the cookline, a knife was found stored in between the prep cooler and the wall.

[CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

2. In the kitchen area, at the cookline, there is a bowl being used as a scooper for the Dosa Dough.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

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

Inspector Observations:

1. In the kitchen area, at the exhaust hood above the cook line, there are gaps in between the filter baffles.

[CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

2. At the hand washing station adjacent to the toilet room there was insufficient lighting.

[CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.

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

Inspector Observations:

In the employee restroom there was no toilet paper available.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

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

Inspector Observations:

1. Throughout the facility the floor trench drain grates are in disrepair.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Repair or replace the trench drain grates.

2. In the ceiling above the two door upright cooler when transitioning from the back of house area to the cook line area, there is a hole in the drywall.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Repair or seal the hole in the ceiling to prevent entrance and harborage of vermin.

3. The restroom door separating the toilet room from the hand washing station is covered in dirt and grime.

[CA] Clean the door.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Diced Tomatoes	Ice Bath	52.00 Fahrenheit	
Coconut Chutney	Ice Bath	100.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Raita	Prep Cooler	40.00 Fahrenheit	
Raita	Upright Cooler	40.00 Fahrenheit	
Milk	Hot Hold	147.00 Fahrenheit	
Mint Chutney	Ice Bath	100.00 Fahrenheit	
Water	Three Compartment	135.00 Fahrenheit	
Milk	Upright Cooler	40.00 Fahrenheit	
Masala	Walk in Cooler	130.00 Fahrenheit	
Masala	Steam Table	135.00 Fahrenheit	
Chlorine - Sanitizer	Ware Wash Machine	50.00 PPM	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	0.00 PPM	

Overall Comments:

A follow up inspection will be conducted within three business days to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.

Routine inspection conducted in conjunction with Food Borne Illness investigation.

Joint inspection with Jessica Zertuche.

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 **9/3/2024**. 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: Ramesh Subbiah
Manager
Signed On: August 20, 2024