

**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> FA0214360 - BIRYANI & KABABS		<b>Site Address</b> 897 E EL CAMINO REAL, SUNNYVALE, CA 94087		<b>Inspection Date</b> 03/11/2025	
<b>Program</b> PR0303279 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> SAITARA PRIYA LLC		<b>Inspection Time</b> 15:25 - 17:10
<b>Inspected By</b> SUKHREET KAUR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SUBINN	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b>
YELLOW
65

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						N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods			X				N
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	X	
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		
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		
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		
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:** *Hand wash sink in the restroom is blocked by milk crates, a ladder and a box in the sink.*  
**[CA]** *Handwashing facility shall be clean, unobstructed, and accessible at all times.*  
**[COS]** *PIC made hand wash sink available.*

Follow-up By  
03/14/2025

**Lack of paper towels in the dispenser at kitchen hand wash sink. Paper towel roll available on a table next to hand wash sink.**  
**[CA]** *Provide single use paper towels in dispenser at all times.*  
**[COS]** *Paper towels restocked.*

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

**Inspector Observations:** *Measured half fried paneer at 65F at prep table next to single door refrigerator. Per PIC, it was fried at 11 AM.*  
**[CA]** *PHFs shall be held at 41°F or below or at 135°F or above.*  
**[COS]** *PIC VC&D the container of paneer. See VC&D report.*

Follow-up By  
03/14/2025

**Measured cooked chicken curry at 85F stored on counter next to biryani containers. Per PIC, it was taken out of temperature control 1 hour ago.**  
**[CA]** *PHFs shall be held at 41°F or below or at 135°F or above.*  
**[COS]** *PIC provide time label for chicken curry to use with 4 hours from when it was taken out of temperature control.*

### Minor Violations

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

**Inspector Observations:** *\*Repeat violation*  
**Lack of food manager certificate.**  
**[CA]** *Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

**Lack of food handler cards for employees.**  
**[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.*

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

**Inspector Observations:** *Observed fried chicken being cooled in fully covered plastic container.*  
**[CA]** *Cool foods using approved containers which facilitate heat transfer, such as metal. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

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

**Inspector Observations:** *\*Repeat violation*  
**Observed flies in the back food prep area and restroom.**  
**[CA]** *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:** *Observed meat thawing on prep tables in back storage area.*  
**[CA]** *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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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: \*Repeat violation**

**Observed prepackaged food containers stored on a rack in restroom.**

**[CA] Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and dry to prevent contamination. All food shall be separated and protected from cross-contamination. Remove food items from restroom.**

Follow-up By  
03/14/2025

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: Ambient temperature of two glass door refrigerator is 45F.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

Follow-up By  
03/14/2025

**Observed use of cardboard as a liner on floors in warewash area and on shelves above prep units.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

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

**Inspector Observations: Restroom is not self closing and remains open.**

**[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.**

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

**Inspector Observations: Observed many unused items cluttered in restroom.**

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

## Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper cooling methods.

## Measured Observations

Item	Location	Measurement	Comments
Keema	Under counter refrigerator	41.00 Fahrenheit	
Raw chicken on skewers	Single door refrigerator	40.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Mango lassi	Small beverage refrigerator at front	41.00 Fahrenheit	
Chicken	Tandoor	200.00 Fahrenheit	
Cooked chicken	Prep unit in front of cook line	40.00 Fahrenheit	
Gravy	Hot holding unit	145.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Half fried paneer	On prep table next to single door refrigerator	65.00 Fahrenheit	
Rice	Warmer	139.00 Fahrenheit	
Paneer	Two glass door refrigerator	45.00 Fahrenheit	Per PIC, it was delivered recently Ambient temperature of refrigerator measured at 45F.
Cooked gravy	Prep unit #2 in front of cook line	41.00 Fahrenheit	

## Overall Comments:

**Follow-up inspection will be conducted on 3/14 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility.**

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**Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at (408) 918 3460 to schedule follow-up inspection.**

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 **3/25/2025**. 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.

**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: JAWAHAR  
PIC  
Signed On: March 11, 2025