

# 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> FA0213616 - SARAVANA BHAVAN		<b>Site Address</b> 1305 S MARY AV, SUNNYVALE, CA 94087		<b>Inspection Date</b> 12/21/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>70</b> </div>		
<b>Program</b> PR0301662 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> STELLAR FOODS LLC		<b>Inspection Time</b> 10:45 - 13:30			
<b>Inspected By</b> JESSICA ZERTUCHE		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SANJEEV				<b>FSC</b> Saravanan Natarajan exp 1/4/2028

  

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						S
K06	Adequate handwash facilities supplied, accessible			X				S
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							
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	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	X	
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

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Food handler cards are not available.**

**[CA] - All employees involved in the preparation, handling, storage or service of foods shall maintain valid food handler cards. Keep cards at facility available for review. Handout provided**

**REPEAT VIOLATION**

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Observed employee eat in kitchen after heating spices (chilies and coriander)**

**[CA] - No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.**

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

**Inspector Observations: Front handwash sink is lacking soap and paper towels. Manager stated they do not use it because water may splash onto foods nearby. This handwash sink has six-inch splash guards.**

**[CA] - Handwash sink shall be fully stocked and available for use for employees at food preparation areas.**

**Restock with soap and paper towels. Handwashing facility shall be clean, unobstructed, and accessible at all times. If concerned with splash contamination, facility may install larger splash guards, provide covers for foods or train staff to wash hands without splashing.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Inside walk in cooler, measured cooked potatoes at 45F and paneer cheese 49F. Ambient air temperature of unit is between 42-43F**

**[CA]- Maintain cold potentially hazardous foods at 41F or below**

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations: Measured potato mix in hot holding unit between 120-170F, it was reheated in this hot holding unit.**

**[CA] - Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds. Do not use hot holding unit to reheat foods, only to maintain foods hot.**

K14 - 3 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: Sanitizer solution at 3-comp sink is not functioning**

**[CA] - Ensure sanitizer is available and provided at 200ppm. Provide appropriate test strips  
Manager contacted Autochlor to repair**

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: Observed about 16 bags of potatoes and over 10 bags of onions stored in outdoor room (by back door). This room is not protected from vermin. Also observed employee peeling potatoes in this area**

**[CA] Food preparation shall be conducted within an approved fully enclosed food facility. Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and dry to prevent contamination. Do not store (even for a short while) foods in this area.**

**In dry storage room, found food in containers without lids**

**[CA] Store open bulk foods in approved NSF containers with tight fitting lids.**

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

**Inspector Observations:** Observed large equipment in rear prep area with food accumulation. Observed container holding utensils in prep area with food debris. Door to employee restroom has heavy build up  
**[CA]** Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Clean regularly.

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

**Inspector Observations:** Hood filters observed with heavy build up and grease accumulation, some filter missing at front left cookline  
**[CA]** - Ventilation hood filters shall be maintained clean and good repair.

Several light fixtures throughout kitchen observed with inoperable bulbs or without light covers.

**[CA]** - Replace nonfunctioning light bulbs. Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

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

**Inspector Observations:** Found wet wiping cloths on counters in prep area  
**[CA]** - MAintain wet wiping cloths inside sanitizer solution in between uses.  
**[COS]** - Bucket provided with chlorine sanitizer at 100ppm. Use daily, recommend to changed every 2-4 hours or as needed to maintain concentration

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

**Inspector Observations:** Toilet facility for employees door does not self close. Also observed toilet tissue not store on dispenser  
**[CA]** Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors. 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:** Observed several floor tiles cracked or damaged, causing opening in the walls or water to pool on the floor  
**[CA]** - Replace missing or broken tiles. Floors shall be smooth, durable and easily cleanable.

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
curry	next to wok	135.00 Fahrenheit	
orange dish	walk in cooler	134.00 Fahrenheit	cooling
yogurt	2-door refrigerator	35.00 Fahrenheit	
mango lassi	upright refrigerator	39.00 Fahrenheit	
curry	hotholding	138.00 Fahrenheit	
warm water	womens restroom	135.00 Fahrenheit	recommend to lower, minimum equipment is 100F
curry	2-door refrigerator	37.00 Fahrenheit	
hot water	3-comp	135.00 Fahrenheit	

## Overall Comments:

**Permit condition prohibiting the usage of equipment under right hood at front cookline to be removed. OK to use this hood.**

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 **1/4/2024**. 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.

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## 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:** sanjeev sachdeva  
Manger Franchisee and Product Devel

**Signed On:** December 21, 2023