

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 FA0307157 - THE BIRYANI STREET		Site Address 1026 W EVELYN AV K109, SUNNYVALE, CA 94086		Inspection Date 10/07/2026		Placard Color & Score YELLOW 75		
Program PR0450611 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE BIRYANI STREET LLC		Inspection Time 11:15 - 13:45			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By SELVAKUMAR				FSC Gursharan Kaur 08/06/2029

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		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			N
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding					X		N
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							

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		
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		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		
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

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

Inspector Observations:

MAJOR

1. In the steam table, cooked red sweets made from wheat and sugar measured 100F. Per PIC, sweets were removed from cooler two hours prior.

MINOR

2. On the flat top grill, measured cooked chicken at 132-133F. Chicken had finished cooking to 195F at the start of inspection, and was left in ambient temperature.

[CA] Potentially hazardous foods shall be held at 41F and below, or 135F and above.

[COS]

1. PIC shall serve sweets for four hours from the time it was removed from temperature control. Any remaining sweets shall be discarded by the fourth hour.

2. PIC transferred chicken to steam table. Chicken remeasured to 135F.

Follow-up By
10/13/2026

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

Inspector Observations: In the upright 2 door cooler, measured lamb at 43F. Per PIC, lamb was cooked and placed in cooler the night prior.

[CA] Potentially hazardous foods shall be rapidly cooled from 135F to 70F in two hours, and from 70F to 41F in four hours. Cooling shall be done by separating food into smaller portions, using shallow containers, adding ice as an ingredient, using an ice bath, and stirring frequently.

[SA] Lamb was voluntarily discarded by PIC.

Follow-up By
10/13/2026

Minor Violations

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: In the warewashing sink, measured quaternary ammonia sanitizer at 100ppm. No active warewashing observed at the time of inspection.

[CA] Manual sanitization shall be accomplished by contacting a sanitizing solution at the appropriate concentration, such as quaternary ammonia sanitizer at 200ppm for one minute.

[COS] PIC added more quaternary ammonia tablets into sanitizing compartment. Quaternary ammonia concentration remeasured to 200ppm.

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

Inspector Observations: At the food prep sink, observed bag of frozen chicken thawing in ambient temperature. Per PIC, chicken was removed from freezer at the start of the inspection.

[CA] Food shall be thawed within 2 hours under refrigeration, completely submerged under cold running water, in a microwave oven, or during the cooking process.

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)

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Inspector Observations: In the two door upright cooler, observed raw chicken stored above ready to eat foods.

[CA] Foods shall be separated and protected from cross contamination. Store raw meat and animal products below ready to eat foods.

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

Inspector Observations: In the front of the facility, observed wiping cloths stored on storage bins.

[CA] Wiping cloths when not in use shall be stored in a sanitizing bucket with sanitizer at the appropriate concentration, such as quaternary ammonia sanitizer at 200ppm.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
hot water	3-comp	120.00 Fahrenheit	
marinated raw chicken	two door upright cooler	41.00 Fahrenheit	
cut tomatoes	bottom portion of prep fridge	36.00 Fahrenheit	
onion masala	prep fridge	37.00 Fahrenheit	
cooked rice	hot holding unit	168.00 Fahrenheit	
warm water	employee restroom sink	100.00 Fahrenheit	
cooked rice	large hotel pan	170.00 Fahrenheit	
quaternary ammonia	3-comp	100.00 PPM	remeasured to 200ppm
chicken	flat top grill	195.00 Fahrenheit	final cook temp
curry	bottom portion of prep fridge	36.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$290/hr during business hours and \$664(minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action.

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 **10/21/2026**. 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.

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: Selvakumar
Chef
Signed On: October 07, 2026