

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 FA0307458 - TENDER BITES CATERING		Site Address 1026 W EVELYN AV 120, SUNNYVALE, CA 94086		Inspection Date 11/27/2024		Placard Color & Score YELLOW 61		
Program PR0450970 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TENDER BITES LLC		Inspection Time 13:30 - 15:10			
Inspected By JESSICA ZERTUCHE		Inspection Type ROUTINE INSPECTION		Consent By PATILCHIRAG AND SOWMICK				FSC Not Available

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						
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		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		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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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

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

Inspector Observations: Handwass sinks for both units had cleaning buckets inside and no paper towels in dispensers.

[CA] - Handwashing facility shall be clean, unobstructed, and accessible at all times.

Single-use sanitary towels shall be provided in dispensers

[SA]- Sink cleared and napkins provided as a suitable alternative.

Follow-up By
12/04/2024

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: Sanitizer is not available at the facility.

[CA] - Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS]- Operator borrowed bleach from neighbor.

Follow-up By
12/04/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found 4-5 live cockroaches, from nymph (baby) to adult on the wall and floor below the 3-compartment sink in unit #121. There is currently no active food prep in this unit, only food storage in containers and inside refrigeration unit.

[CA] - The facility shall be free from cockroaches and other vermin. Eliminate any evidence of cockroaches, such as live and dead bodies.

[COS] - PIC killed the cockroaches with a broom. Provide professional pest control service ASAP, provide service report at follow up inspection.

Follow-up By
12/04/2024

Minor Violations

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

Inspector Observations: Food handler cards are not available

[CA] - Ensure all employees maintain valid food handler cards. Keep cards at facility available for review.

***Ensure an owner or employee obtains a valid food safety manager certificate within 60 days from start of operation. Keep certificate at facility available for review.**

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: Found colander of cooked rice stored over the 3-compartment sink

[CA] - Do not conduct food prep at 3-compartment sink, use the approved food preparation sink.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found food containers without labels in unit #121.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

Found bags of onions and potatoes and two boxes of tomatoes stored on the floor of unit #120.

[CA] - Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and dry to prevent contamination. Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Found stains and food debris on exterior of refrigeration equipment in unit #120

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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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: Test strips not available
[CA] - Provide test strips to check sanitizer levels.

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: Found a metal scrubber heavily worn with the metal pieces no longer compact.
[CA] - discard any heavily used metal scrubbers as the metal pieces may break off and cause physical contamination into food.

Found box of latex gloves in unit #120
[CA] -Latex gloves/utensils are prohibited withing a food facility. OK to use nitrile/vinyl or equivalent.

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

Inspector Observations: Found container of utensils stored in water measuring 83F.
[CA] - When using water to store utensils, ensure water is maintained at 135F or above.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
biryani	prep unit #121	40.00 Fahrenheit	
hot water	food prep sink #121	120.00 Fahrenheit	
paneer cheese	reach in #120	41.00 Fahrenheit	
curry	prep unit #121	40.00 Fahrenheit	
warm water	handwash sink #121	100.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
yogurt	reach in #120	40.00 Fahrenheit	
hot water	3-comp #120	120.00 Fahrenheit	

Overall Comments:

This inspection encompasses two units under one permit, #120 & 121.

A follow up inspection will take place next week, 12/4/2024

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 **12/11/2024**. 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: Sowmick Tekkam
manager

Signed On: November 27, 2024