

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 FA0201583 - KATHMANDU CUISINE	Site Address 376 1ST ST, LOS ALTOS, CA 94022	Inspection Date 12/29/2025
Program PR0300461 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KATHMANDU CUISINE LLC	Inspection Time 11:45 - 12:45
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By SANTOSH GIRI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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: Chlorine at the dishwasher was measured at 0ppm.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Minor Violations

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

Inspector Observations: Hand wash sink at the bar : missing soap and paper towels.

Hand wash sink in the kitchen : Paper towels are stored outside dispenser.

Hand wash sink in employee restroom : Paper towel dispenser is not operational.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Janitorial sink Hot water valve and hand sink hot water valve by the warewash area are not operational.

[CA] Handwashing facilities shall be equipped to provide warm water (100°F) under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

[CA] Hot water shall be supplied at a minimum temperature of 120°F at the janitorial sink.

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

Inspector Observations: Old cockroach droppings observed behind the hand sink in the kitchen. Dead cockroaches observed in dry storage room, at the bar area and in the kitchen areas.

Old rodent droppings observed above storage containers inside dry storage room by the walk in.

[CA] Facility shall be kept free of vermin. Clean and sanitize areas of dead cockroaches and rodent droppings, seal all cracks and crevices, work with professional pest provider to prevent future infestation.

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: Chlorine test strips are not available.

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

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

Inspector Observations: Part of the hood that is above the fryer is not working.

[CA] Ensure all areas of ventilation hood are maintained in good repair.

Light bulb above waiting station is uncovered.

[CA] Provide light bulb cover.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
chlorine	disheasher (kitchen)	0.00 PPM	
water	3-comp sink, food prep sink	120.00 Fahrenheit	
Ambient temp	refrigeration units	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: KATHMANDU CUISINE

NEW OWNER: Kathmandu Cuisine LLC dba Kathmandu Cuisine

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 1/1/2026 - 12/31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 12/29/2025*

**Permit condition: N/A*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 1/12/2026. 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: SANTOSH GIRI
MANAGER
Signed On: December 29, 2025