

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 FA0213469 - DARDA EXPRESS	Site Address 1211 S MARY AV, SUNNYVALE, CA 94087	Inspection Date 06/14/2024
Program PR0308011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DARDA EXPRESS SUNNYVA	Inspection Time 10:15 - 10:40
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By LUCY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/05/2024

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

Compliance of this violation has been verified on: 06/14/2024

Minor Violations

Cited On: 06/05/2024

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

Compliance of this violation has been verified on: 06/14/2024

Measured Observations

Item	Location	Measurement	Comments
ambient air	small reach in	41.00 Fahrenheit	
waterchestnuts in water	small reach in	40.00 Fahrenheit	

Overall Comments:

This is a follow up inspection from 6/5/24

Refrigeration units and foods inside measured at 41F or below. Thermometer obtained for this unit as well.

Continue to correct remaining violations.

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 **6/28/2024**. 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.

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: Lucy Jing
co-owner

Signed On: June 14, 2024