

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 FA0213894 - DESI DHABA		Site Address 415 N MARY AV 101, SUNNYVALE, CA 94085		Inspection Date 09/23/2025		Placard Color & Score YELLOW 60		
Program PR0304742 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DESI DHABA INC		Inspection Time 12:20 - 13:50			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By LAKHVIR				FSC Hardevinder Pal 4/15/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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				N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				
K10	Proper cooking time & temperatures	X						S
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						X	
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	X	
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	X	
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		
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	X	
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

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

Inspector Observations: MAJOR VIOLATIONS

Follow-up By
09/26/2025

Cooked rice in rice cooker measured at 127F. [CA] Rice should be held at 135F or above.

MINOR VIOLATIONS

1. In prep unit measured several items out of temperature. (cooked curry 48F, cooked chicken 45F, lamb curry 49F) Per PIC these items were placed there 20 minutes prior to inspection.

2. Yogurt sauce in under counter cooler measured at 54F.

3. Yogurt sauce at buffet table measured at 68F. Will be thrown away after 3.5 hour lunch service.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

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: MAJOR VIOLATION

Follow-up By
09/26/2025

Active manual warewashing with no sanitizing step during time of inspection. [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.

MINOR VIOLATION

Washed and ready to use dishes on shelves had food and dust debris. [CA] Keep ready to use dishes free of dirt, dust and food debris.

Minor Violations

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

Inspector Observations: Food handler cards not available for all employees at time of inspection. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1. Watched employee wash hands in prep sink and dry with a cloth towel.

2. Employee rinsed gloves off in sink.

[CA] Properly wash hands in handwash sink with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required and cannot be rinsed as a substitute of handwashing.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooling items in deep vats in walk-in cooler. [CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

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

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Inspector Observations: *Dead cockroaches floating in handwashing sink and in dry storage area. No live observed at this time. [CA] Clean and sanitize area of dead cockroaches.*

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: *Two burner stove right next to mop sink. [CA] Food preparation shall only occur in approved areas and away from sinks to prevent contamination.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *1. Raid was stored in dry storage area. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.*

2. Cleaning prep surfaces with a unlabeled bottle. [CA] Chemicals once removed from original container shall be labeled with common name.

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: *1. Using a plastic bowl for rice scoop. [CA] Used approved scoops with handles and store handle away from food to prevent contamination.*

2. Using a laminate table top set onto a one door cooler as a cutting surface. [CA] Use only approved material as cutting surfaces. Hard maple or equivalent may be used as cutting boards, rolling pins, chopsticks, etc.

3. Cardboard lining shelves in walk-in cooler. [CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

Inspector Observations: *1. 2 burner stove next to mop sink does not have a 6 inch overhang of hood ventilation. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.*

2. Clamp lights with unapproved bulbs being used inside of ventilation hood. [CA] 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.

3. Gaps in ventilation hood filters. [CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Dirty dishes all over kitchen and kitchen floor, on prep surfaces and drain boards. [CA] Keep premises clean and free of excessive clutter and mess.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Broken tiles and missing grout throughout kitchen and food prep areas. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
cooked chicken	walk-in	48.00 Fahrenheit	
creamed spinach	walk-in	43.00 Fahrenheit	
raw chicken	walk-in	43.00 Fahrenheit	
curry	walk-in	44.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	
biryani	buffet	148.00 Fahrenheit	
cut tomato	prep counter	60.00 Fahrenheit	active prep
paneer	walk-in	44.00 Fahrenheit	
warm water	restroom sink	100.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
paneer	buffet	160.00 Fahrenheit	
yellow curry	cookline	135.00 Fahrenheit	
tikka masal	buffet	140.00 Fahrenheit	
orange curry	cookline	120.00 Fahrenheit	active cooking
chlorine	dishwasher	50.00 PPM	

Overall Comments:

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 **10/7/2025**. 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: Lakhvir Singh
employee
Signed On: September 23, 2025