

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 FA0240590 - MEYHOUSE		Site Address 187 S MURPHY AV, SUNNYVALE, CA 94086	Inspection Date 09/03/2025
Program PR0350113 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ALA-MEYHOUSE FOOD COM	Inspection Time 13:05 - 15:00
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By OMER	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 09/03/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

There is a floor sink under the three compartment sink that is clogged and not going down. There is also an offensive odor coming from the floor sink.

Note: Per Omer, the floor sink does not drain to anything as there was service done to the grease trap. Note: The three compartment sink is directly plumbed and the adjacent dishwasher is draining to a different floor sink.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

Cited On: 09/03/2025

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

Inspector Observations:

1. Observed Vermin: Documented in the following areas: Observed live cockroaches in the downstairs bar area and behind the door near the cookline area. Observed dead cockroaches and oothecae throughout the facility notably along the wall where the small door in the kitchen is and in the downstairs bar area under the counter tops. Numerous rodent droppings were observed under the wire racks holding the liquor on the second floor. There was a glue trap with rodent fur and numerous droppings under the same wire racks.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Yes

4. Notification: The person in charge during inspection, Omer, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

Cited On: 09/03/2025

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:

On the outdoor patio, outside of the upstairs dining area, there is an accumulation of items not required for the operation of the facility with evidence of harboring rodents via numerous droppings. In the upstairs bar room, at the ducting, there are numerous holes.

[CA] The premises of each food facility shall be kept clean and free of litter and rubbish all clean and soiled linen shall be properly stored non-food items shall be stored and displayed separate from food and food-contact surfaces the facility shall be kept vermin proof.

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Cited On: 09/03/2025

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

Inspector Observations:

Several cove base tiles in the downstairs bar area and the rear storage area are in disrepair. There is a pipe outside of the rear storage walk in cooler near the ice machine that was blocked by a plastic bag. Upon removal an offensive odor and dead cockroaches were observed.

[CA] The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers.

Measured Observations

N/A

Overall Comments:

This is the first follow up inspection for the routine inspection conducted on 9/2/2025 where the facility was closed for an active vermin infestation. A completed checklist for reopening and a pest control report was provided prior to this inspection.

Observations:

K22: There is a floor sink under the three compartment sink that is clogged and not going down. Per Omer, the floor sink does not drain to anything as there was service done to the grease trap. Note: The three compartment sink is directly plumbed and the adjacent dishwasher is draining to a different floor sink.

K23: Observed live cockroaches in the downstairs bar area and behind the door near the cookline area. Observed dead cockroaches and oothecas throughout the facility notably along the wall where the small door in the kitchen is and in the downstairs bar area under the counter tops. Numerous rodent droppings were observed under the wire racks holding the liquor on the second floor. There was a glue trap with rodent fur and numerous droppings under the same wire racks.

K44: On the outdoor patio, outside of the upstairs sining area, there is an accumulation of items not required for the operation of the facility with evidence of harboring rodents via numerous droppings. In the upstairs bar room, at the ducting, there are numerous holes.

K45: Several cove base tiles in the downstairs bar area are in disrepair. There is a pipe outside of the rear storage walk in cooler near the ice machine that was blocked by a plastic bag. Upon removal an offensive odor and dead cockroaches were observed.

Note: The patio with the outdoor harborage, the room with the wire racks, and the upstairs bar with the holes in the ducting are all in sequence of each other on the second floor.

Facility is to remain closed until written authorization is given by this department to re-open.

Subsequent follow-up inspections after the first follow-up shall be billed \$298-hour, minimum one hour, during normal business hours: Monday-Friday 7:30AM to 5:00PM or \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

Notify this department once issues have been addressed.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/17/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Mursel Karatas
Chef
Signed On: September 03, 2025