

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 FA0251842 - KOMALA VILAS		Site Address 1020 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 09/01/2026		Placard Color & Score GREEN 80		
Program PR0366109 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAI KOMALA VILAS LLC		Inspection Time 11:00 - 12:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MARSHAL STEEVAN				FSC Marshal Steevan Sentheni 06/25/2028

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X	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						
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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		
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: 1) Lentils and cauliflower measured to be 123F and 112F on stove with flame off. Countertop cooler measured to have cauliflower at 132F. Per employee lentils were made around 9:30AM and cauliflower was finished around 10:30AM. Per operator both items are only kept until around 3:00PM and then discarded. No labels or other time tracking devices observed upon initial inspection.
[CA] Keep PHFs at 41F and below for cold holding or 135F and above for hot holding. When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.
[COS] Operator retro actively labeled cauliflower at 10:30AM and will be discarded by 2:30PM. Lentils were about 1.5 hour old were reheated to 165F and then placed on TPHC. Operator shall provide TPHC standard operating procedures to this inspector to review by 9/4/2026

Follow-up By 09/04/2026

Minor Violations

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

Inspector Observations: 2 large trays of riced cauliflower measured to be 107 in deep metal trays. Per employee, both containers were made about 30 minutes prior.
[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.
[COS] Operators decanted to smaller trays.

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

Inspector Observations: Flies observed in facility.
[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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: Gaskets for sliding door coolers and produce upright cooler are fraying. **[CA]** Repair gaskets and maintain in good condition.

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

Inspector Observations: 2 steamers observed in facility not under hood. Per operator facility only uses steamer for idly (a rice bread/cake).
[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility may attempt to submit equipment for hood exemption by 12/01/2026 or remove steamers.

Follow-up By 12/01/2026

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

Inspector Observations: 1) Floors are missing curved cove basing throughout facility.
[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.
 2) Support beams observed to have finish flaking off. **[CA]** Repair finish on support beams. Repair and seal with glossy white paint.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Curry sauce	Prep area steam table	152.00 Fahrenheit	
Cooked cauliflower	Prep area steam table	132.00 Fahrenheit	
Rice	3 door upright cooler	41.00 Fahrenheit	
Cooked cauliflower	On stove	112.00 Fahrenheit	
Cooked noodles	Back 2 door upright cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
White yogurt dish with potatoes	Prep area steam table	141.00 Fahrenheit	
Mashed potato	3 door upright cooler	41.00 Fahrenheit	
Lentil curry	On stove	123.00 Fahrenheit	
Cut melon	2 door upright cooler in dry storage room	40.00 Fahrenheit	
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Mashed potato	Prep area steam table	149.00 Fahrenheit	
Rice	Rice cooker	159.00 Fahrenheit	
Riced cauliflower	cooling rack next to steamers	107.00 Fahrenheit	
White yogurt dish with potatoes	Back 2 door upright cooler	41.00 Fahrenheit	
Mashed potato	On top of steamer	87.00 Fahrenheit	
Curry sauce	Cookline hot holding unit	141.00 Fahrenheit	
Lentil curry	Prep area steam table	149.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Komala Vilas

NEW OWNER: Mass Foods Inc

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

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,281.00 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: 10/01/2026 - 09/30/2027 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 09/01/2026*

**Permit condition: Facility shall submit for countertop steamers with hood exemption paper work by 12/01/2026. Steamers may have to be removed or relocated to under hood pending approval from this Agency's plan check department.*

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

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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 **9/15/2026**. 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: Marshal Steevan Senthani
PIC

Signed On: September 01, 2026