

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 09/05/2025
Program PR0350113 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ALA-MEYHOUSE FOOD COM	Inspection Time 12:55 - 14:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By KORAY - OWNER

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

Compliance of this violation has been verified on: 09/05/2025

Cited On: 09/05/2025

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 kitchen area near the walls of the three compartment sink.**
- 2. Photographs: Taken for documentation purposes.**
- 3. Supervisor Notified: Yes**
- 4. Notification: The persons in charge during inspection, Omer and Koray, hav 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: 09/05/2025

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The left faucet of the three compartment sink does not work and the right faucet of the three compartment sink fell off as I turned it on.

[CA] Repair all plumbing and ensure the three compartment sink works.

Measured Observations

N/A

Overall Comments:

This is the second follow up inspection for the routine inspection conducted on 9/2/2025 where the facility was closed for an active vermin infestation and shall be charged at \$298/hr, for a minimum of one hour. A completed checklist for reopening and a pest control report was provided prior to this inspection.

Observations:

K22: The floor sink is draining properly. Running the three compartment sink and prep sink did not cause a back up or overflow.

K23: Observed live cockroaches in the kitchen area near the walls of the three compartment sink. No rodent droppings were

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observed in the facility.

K44: The outdoor patio has been cleared of clutter. A hole near the floor on the outside of the building near the refuse enclosure has been sealed. Pest control service identified the hole as a potential entry point. In the upstairs bar room, at the ducting, there are still numerous holes.

K45: Several cove base tiles in the downstairs bar area have been repaired. The conduit pipe outside of the rear storage walk in cooler near the ice machine has been sealed off. The door to the storage area in the kitchen space has been sealed off with FRP. Facility has sealed off lots of gaps and holes in the downstairs bar and kitchen, however there are still many gaps. Gaps were observed around overlapping finishing materials (FRP, drywall, etc).

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

- Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Eradicate all live and dead rodents and insects from the facility.

- Clean and sanitize the affected area(s) and equipment.

- Dispose of all food items that have been adulterated/contaminated.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.

- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)

- Eliminate food and water sources inside and outside the facility.

- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).

- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

**** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

- Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

Notify this department once issues have been addressed. Failure to correct major violations upon the third follow up inspection may result in further enforcement actions from this department such as an office hearing.

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 **9/19/2025**. 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.

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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: Omer
Owner

Signed On: September 05, 2025