

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 FA0213409 - LADOS		Site Address 115 PLAZA DR, SUNNYVALE, CA 94089		Inspection Date 04/30/2026	
Program PR0302261 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MOHAMMAD KHAN/AYESHA		Inspection Time 14:45 - 16:00
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By MOHAMMAD KHAN	FSC	

Placard Color & Score
RED
75

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	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						
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							
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	X
K49	Permits available	X
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) Reach in cooler in front area measured to have mango lassi at 51F. Ambient temperature of cooler measured to be 50F and sodas measured to be 49F. [CA] Maintain PHFs at 41F and below for cold holding. Ensure coolers can maintain ambient temperature of 41F and below.[COS] Mango lassis were VC&D. See VC&D report.

Follow-up By
05/07/2026

2) Chicken water measured to be 65F and beans in steam table measured to be 129F. Per employee everything is placed out at 11am-3pm and then discarded for lunch and then from 5pm-9pm for dinner. Written procedures not available.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Facility may keep PHFs out of temperature for up to 4 hours if discarded if not consumed using TPHC(Time as public health control). Written procedures must be provided and kept on site.

[COS] Employee VC&D PHFs in steam table and chicken dredging flour and water at end of lunch. Operator will write procedures and post on wall with schedule for discarding of PHFs kept on TPHC.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water measured to be 67F from 3-comp sink. [CA] Provide 120F hot water at 3-comp sink.

Follow-up By
05/07/2026

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash facility had drinking water pitcher inside of basin. [CA] Keep handwash facility free of obstruction. Keep drinking pitcher away from sources of contamination. [COS] Pitcher was moved to dirty dish area.

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: Gasket for prep cooler and upright freezer observed to be fraying [CA] Repair gasket,

Condenser for walk in cooler observed to be icing over. [CA] Defrost condenser and maintain in good condition.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has not submitted for plan check evaluation. Per last 2 inspection reports noted facility has added hot plates and roto toaster oven. [CA] Submit for plan check for additional piece of equipment by 6/30/2026. Email shall be sent regarding plan check submittal.

Follow-up By
06/30/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Permits are expired.
[CA] A food facility shall not be open for business without a valid health permit
[COS] Permit was paid online during inspection

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chicken	Walk in cooler	40.00 Fahrenheit	
Potatoes	Walk in cooler	71.00 Fahrenheit	Per employee cooked about 30 minutes ago and smashed and spread out
Lassi	Upright beverage cooler	51.00 Fahrenheit	
Warm water	hanwash sink	100.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cut tomaotes	prep cooler	39.00 Fahrenheit	
Burger pattie	Under counter cooler	40.00 Fahrenheit	
Cheese	prep cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	

Overall Comments:

NOTE: No signature obtained. Report was emailed to operator.

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 **5/14/2026**. 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.

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: No signature obtained

Signed On: April 30, 2026