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	Site Address	Inspection Date
FA0213976 - MANGAL GRILL	502 ROSS AV, SUNNYVALE, CA 94086	11/23/2026
Program	**Owner Name**	**Inspection Time**
PR0302361 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	ASTERIA BAR AND GRILL IN(	11:15 - 15:20
Inspected By	**Inspection Type**	**Consent By** / **FSC**
NATALIE HAK	ROUTINE INSPECTION	LINDA / Emrah Gures 01/22/2029

Placard Color & Score
RED
50

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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				S
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					N
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated		X					
K14	Food contact surfaces clean, sanitized			X				N
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	X	
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	X	
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	X	
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		
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	X	
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: At the kitchen handwashing sink, no paper towels were available in the dispenser. Dispenser was nonfunctional.

[CA] Handwashing sinks shall be equipped with hand soap and paper towels in dispensers. Change battery in dispenser.

[COS] PIC restocked paper towels.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: On the flat grill, measured Tahdig (crispy rice) held at 88F. Per PIC, Tahdig was removed from refrigeration 30 minutes prior to temperature measurement.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

[SA] Rice was voluntarily discarded by PIC.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:
In the dry storage room, observed:
- 4 chewed holes and 5 droppings on top of a pancake mix bag
- 5 droppings in food tray containing closed dry ingredients
- 10 droppings on to-go soup containers
- 3 droppings on the front of rice bag
- 5 droppings on baking powder container

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Pancake mix bag was discarded in the trash by the PIC. All other affected surfaces were cleaned and sanitized.

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:
- In the dry storage room:
- 10+ rodent droppings under food storage racks
- 4 chewed holes in pancake mix
- 5 droppings on pancake mix bag
- 5 droppings in food tray containing closed dry ingredients
- 10 droppings on to-go soup containers
- 3 droppings on the front of rice bag
- 5 droppings on baking powder container

2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: S. Lew
4. Notification: The person in charge during inspection, Sayed, has been informed that the facility must close immediately.

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[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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Across the cookline, in the prep cooler inserts, measured the following potentially hazardous foods between 42-44F. Per PIC, foods were taken from the walk-in cooler 30 minutes prior to temperature measurement.
- strazi salad 44F
- mast o khiar (yogurt and cucumber) 44F
- hummus 42F
- muhammara (roasted red pepper dip) 42F

[CA] Potentially hazardous foods shall be held at 41F and below or 135F and above.

[COS] PIC closed prep cooler lid. PHFs remeasured to 41F and below.

K14 - 3 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: In the mechanical dishwasher, measured chlorine sanitizer concentration at 0ppm. No active warewashing was observed during inspection.

[CA] Maintain chlorine in mechanical dishwasher at 50 PPM.

[SA] Facility shall manually sanitize equipment and utensils in the 3-compartment sink by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: In the prep sink, observed frozen chicken breast and kabobs thawing. Per employee, foods were removed from the freezer 15 minutes ago.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:
1) under refrigeration that maintains the food temperature at 41°F or below
2) completely submerged under cold running water for no longer than 2 hours
3) in a microwave oven if immediately followed by immediate preparation
4) as part of a cooking process

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: In the front grab n go refrigerator, observed prepackaged pomegranate juice and yogurt drinks without proper labeling. Per PIC, drinks are made in house and are sold to customers only.

[CA] Food prepackaged in a food facility shall bear a label with the following:
1) common name of the food
2) list of ingredients in descending order of predominance by weight
3) quantity of contents
4) name and place of business of the manufacturer, packer, or distributor.

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

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Inspector Observations: Observed aluminum foil used to wrap back panels of cookline. Observed plastic wrap to wrap handles of cooking equipment.

[CA] Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair. Discontinue the use of plastic wrap and aluminum foil to line surfaces.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Observed outside refuse containers left open.

[CA] Refuse containers shall be covered at all times when not in use to prevent the attraction of vermin.

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: In the back of the facility, observed unused equipment stored outside.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations: Facility permit to operate is expired.

--48 HOUR NOTICE—
Our records indicate this facility is operating without a valid permit and has a delinquent account. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
hummus	bottom portion prep cooler	37.00 Fahrenheit	
chlorine sanitizer	3-comp sink	100.00 PPM	
shishlik kebab	2 door upright fridge	37.00 Fahrenheit	
turkish rice	rice cooker	190.00 Fahrenheit	
fesenjan	countertop steam table	165.00 Fahrenheit	reheat
hot water	warewashing sink	120.00 Fahrenheit	
lamb shank	countertop steam table	168.00 Fahrenheit	reheat
baklava	bottom portion prep cooler	32.00 Fahrenheit	
ground meat	walk in cooler	39.00 Fahrenheit	
chimichurri	prep cooler	39.00 Fahrenheit	
warm water	kitchen and restroom handwashing sink	100.00 Fahrenheit	
raw chicken skewer	walk in cooler	40.00 Fahrenheit	
tahdig (crispy rice)	walk in cooler	39.00 Fahrenheit	
beef skewer	flat grill	178.00 Fahrenheit	final cook temp
rice	walk in cooler	40.00 Fahrenheit	

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Overall Comments:

Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

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.

Once the above is corrected, contact the main office at 408-918-3400 to submit the required documentation and schedule the follow-up inspection.

*****Subsequent follow-up inspection after first follow-up shall be billed $290/hour, one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or $664 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.***

*****The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.***

*****A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.*****

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 **12/7/2026**.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: Saeed
GM

Signed On: November 23, 2026