# **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 07/15/2022	Placard Color & Score	
Program PR0302261 - FOOD PREP / FO	DOD SVC OP 0-5 EMPLOYEES RC 2	2 - FP10	Owner Name Inspection Time   MOHAMMAD KHAN/AYESHA 14:30 - 15:45		GREEN	
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By ALI KAHN			N/A	

# **Comments and Observations**

## **Major Violations**

Cited On: 07/13/2022

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

#### Compliance of this violation has been verified on: 07/15/2022

Cited On: 07/13/2022

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

Compliance of this violation has been verified on: 07/15/2022

## **Minor Violations**

Cited On: 07/15/2022

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

Inspector Observations: Observed one slow moving/dying juvenile cockroach on a shelf. No other cockroach evidence observed during time of follow-up inspection. [CA] Eliminate pests from facility; recommend working with professional pest control. Provide pest control report for next service by 07/20/22.

## **Measured Observations**

<u>Item</u>	Location	Measurement	<u>Comments</u>
hot water	handwash sink	100.00 Fahrenheit	
milk	walk-in cooler	42.00 Fahrenheit	infrared
hot water	3 comp sink	120.00 Fahrenheit	
peas	walk-in cooler	42.00 Fahrenheit	
chick pea	walk-in cooler	42.00 Fahrenheit	

## **Overall Comments:**

Follow-up inspection; facility is ok to reopen provided they submit pest control reports for pest control work scheduled on 7/18/22 by 07/20/22.

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 7/29/2022. 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

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Received By: Ali Kahn Signed On:

Owner July 15, 2022