

# 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 FA0212033 - RESTAURANT SILLA	Site Address 2910 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 11/01/2023
Program PR0300383 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name RESTAURANT SHILLA LLC	Inspection Time 11:00 - 12:00
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By JEAN LEE

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

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

**Inspector Observations:** *The handwash sink which used to be in the kitchen area and in both restrooms are removed.*

**[CA]** *Replace the handwash sink with an exact size and specification immediately.*

Follow-up By  
11/08/2023

#### Minor Violations

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** *There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.*

**[CA]** *Provide an approved prob type thermometer and use it with a regular calibration and sanitization.*

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:** *The back door was left open.*

**[CA]** *To prevent insect/rodent infections, keep the backdoor always closed or install a screen door.*

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

#### Measured Observations

Item	Location	Measurement	Comments
Chlorine	Three compartment sink	50.00 PPM	
Hot water	Three compartment sink	130.00 Fahrenheit	

#### Overall Comments:

**Note:** *This limited/routine inspection is conducted for a change of ownership for SR0875069. No food preparation was going on during the time of this inspection.*

**NEW OWNER:** Otwo, Inc **NEW FACILITY NAME:** Daamso

*The applicant has completed the application for an Environmental Health Permit.*

**FP14 \$1,679.00 will be invoiced and mail to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner date.**

**Permit issued and valid: 11/01/23 - 10/31/24. The permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be done within 10 days. Okay to operate as of today**

**The official Environmental Health permit must post permit in public view and copy of the most recent inspection report must be kept on file for review by anyone upon request. Someone from the facility must take a food manager certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must get a food handler card within a month of hire.**

**\*Structural Review inspection conducted on 11/01/23.**

**This office must be informed before installing new equipment in the kitchen area.**

**Permit condition: No cooking at the customer service counters.**

# OFFICIAL INSPECTION REPORT

Facility FA0212033 - RESTAURANT SILLA	Site Address 2910 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 11/01/2023
Program PR0300383 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name RESTAURANT SHILLA LLC	Inspection Time 11:00 - 12:00

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 **11/15/2023**. 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:** Jean Lee  
Owner  
**Signed On:** November 01, 2023