

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 01/11/2022		Placard Color & Score GREEN N/A
Program PR0302261 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MOHAMMAD KHAN/AYESHA		Inspection Time 12:20 - 13:50	
Inspected By TRAVIS KETCHU	Inspection Type RISK FACTOR INSPECTION	Consent By ALI KHAN	FSC Ayesha Khan 11/21/2022			

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						S
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						
K07	Proper hot and cold holding temperatures		X		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						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
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		
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		
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		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	
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: Measured chicken at 95 F stored within a pan on the stove top.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. PIC stated that the chicken was cooked less than one hour prior.

[COS] Chicken hot holding temperature increased to a minimum of 135 F.

Minor:

Measured PHF's within the 3 door open top preparation fridge at 43 F to 49 F. Observed the lids to be open and the fan to be blocked by food storage.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] The area around the refrigeration fan was cleared and the lids closed. Re-measured the ambient temperature at 39 F and PHF's below 41 F.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Observed the lack of a cold water supply at the hand wash sink next to the kitchen entrance. (An additional fully functional hand wash sink was available for use).

[CA] Repair hand wash sink to provide an approved, adequate, protected, pressurized, potable supply of cold water.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed the build-up of grease on the ground along the fence outside the rear of the facility. PIC stated that floor mats were previously washed in this area.

[CA] Discontinue the use of the exterior area to wash mats or other items. Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

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: Observed old equipment, supplies and pallets stored at the exterior of the facility.

[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.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
shredded cheese	3 door open top prep fridge	49.00 Fahrenheit	
cut tomatoes	3 door open top prep fridge	47.00 Fahrenheit	
french fries	under warmer at prep line	132.00 Fahrenheit	
curry	steam insert	148.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
yogurt	3 door open top prep fridge	45.00 Fahrenheit	
potatoes	walk in fridge	39.00 Fahrenheit	
raw chicken	2 door reach in fridge	39.00 Fahrenheit	
grilled onions	shelf above grill	140.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
cooked chicken	steam insert on stove top	95.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	

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Overall Comments:

***A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness .
Structural issues and good retail practices were not assessed during this inspection.***

Signature not obtained due to COVID-19 and social distancing parameters.

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 1/25/2022. 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

Received By: Ali Khan
Owner

Signed On: January 11, 2022