

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 FA0213475 - RAMADA SILICON VALLEY - BREAKFAST		Site Address 1217 WILDWOOD AV, SUNNYVALE, CA 94089		Inspection Date 06/18/2026		Placard Color & Score GREEN 85		
Program PR0426174 - LIMITED FOOD SERVICE CAT 2 - FP76			Owner Name EXECUTIVE INN INC		Inspection Time 10:30 - 11:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By FARID SHERZAI				FSC

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						
K07	Proper hot and cold holding temperatures	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						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X	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	X	X
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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K14 - 8 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: Eggs and sausage observed in upright cooler with freezer. Facility has no 3-comp sink and has been washing dishes in the handwash sink. [CA] Facility shall cease and desist service open foods until 3-compartment sink can be installed to allow for any open foods to allow for proper dish washing. All plans must be approved by this Agency's Plan Check Division prior to any remodeling of facility.

Minor Violations

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

Inspector Observations: Rodent droppings observed on floor behind both coolers. Per operator pest control comes once a month.

[CA] Clean and sanitize area of dead cockroaches or old droppings. Operator shall regular monitor for new signs of vermin activity and ensure facility is free of pests.

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: 1) 1 domestic cooler/freezer combo and 1 domestic freezer observed in facility. 1 domestic air fryer observed in facility. Per operator air fryer is for employee personal use only.

[CA] All food equipment used commercial operation of kitchen shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Move personal or employee use equipment to breakroom.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Cloth was tied to faucet at handwash sink. Per employee cloth is tired so that water flows in one stream to allow for easier dishwashing. [CA] Faucet nozzle may be replaced. Ensure cloth is not tied around handwash sink. [COS] Employee removed cloth.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Bagged eggs	Upright reach in cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Yogurt	Grab n go cooler	41.00 Fahrenheit	
Sausage	Freezer	19.00 Fahrenheit	

Overall Comments:

Facility is permitted as FP76 and is only allowed to serve prepackaged PHFs. Facility observed to have pancake machine, open pastries, and hot containers for eggs and sausage. Facility is missing 3-comp sink for dishwashing.

Facility shall immediately cease and desist service open foods. Facility must install 3-compartment sink to allow for any open foods to allow for proper dish washing.

Facility may temporarily use the 3-comp sink in the attached restaurant Sifu Wong, providing SOPs for open foods and dishwashing AND a signed contract with the operators of Sifu Wong allowing for use of their 3-comp sink. Once submitted, facility may be approved to temporarily provide open foods for no more than 3 months.

All plans must be approved by this Agency's Plan Check Division prior to any remodeling of facility.

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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 7/2/2026. 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.

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: Farid Sherzai
General Manager

Signed On: June 18, 2026