

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 FA0240590 - MEYHOUSE		Site Address 187 S MURPHY AV, SUNNYVALE, CA 94086		Inspection Date 09/02/2025		Placard Color & Score RED 81		
Program PR0350113 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ALA-MEYHOUSE FOOD COM		Inspection Time 13:55 - 15:45			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By OMER ARTUN				FSC OMER ARTUN 4/18/2028

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					N

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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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		X
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

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: Cockroaches -
10+ dying cockroaches on sticky trap on floor under sink in second floor bar (bar is not in use at this time).
1 crawling on wire/pipe behind trash can in bar area near bread hot holding unit.
3-4 live on the wall inside the same area behind the trash can.
1 crawling on wall and multiple dead inside sticky traps inside small storage space in the kitchen next to single door refrigerator and prep unit

Rodent Droppings : Observed 2-3 rodent droppings under racks and on small ledge/shelves for alcohol on second floor. Multiple traps throughout the facility.

Owner provided pest control reports from August. He mentioned they have already sealed holes and gaps throughout the facility.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Yes

4. Notification: The person in charge during inspection, Omer Artun, has been informed that the facility must close immediately.

[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.

Observed small flying insects in main bar area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Minor Violations

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: Accumulation of mold like substance on inside panel of ice machine.

[CA] Clean and sanitize the ice machine.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed multiple boxes of food and other food related items stored on the floor..

[CA] Properly store utensils and equipment in a clean and sanitary manner. Store items 6 inches above the floors for easy access for cleaning and store away from the walls to inspect for vermin activity.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed soiled wiping towel on a prep table.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Wiping cloths shall be free of food debris and visible soil.

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

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Inspector Observations: *Observed unused items in the back storage area of the facility near ice machine, unused ice machine in main bar, unused equipment near back exit door and in unused bar on second story, [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.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed gap in back exit doors. [CA] Repair the doors to replace any openings or gaps.*

Observed openings around the door for small storage room in kitchen.

Small storage is not approved or vermin proof. It has exposed insulation area or many crevices and cracks for cockroaches to hide.

Remove all the unused items from the storage.

Observed openings with cockroaches coming out on wall and under the shelf on right side next to bread hot holding unit

[CA] Seal openings or gaps to prevent vermin entry.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Top vegetarian prep unit	41.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Tomatoes	Top insert prep unit in front of cookline	46.00 Fahrenheit	Just prepared (cut)
Hot water	Three compartment sink	120.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Meat (raw)	Walk in cooler	41.00 Fahrenheit	
Chicken	Single door refrigerator	41.00 Fahrenheit	
Rice	Hot holding unit	140.00 Fahrenheit	
Egg plant	Under counter refrigerator in front of cookline	41.00 Fahrenheit	
Meat	Top insert prep unit in front of cookline	50.00 Fahrenheit	just prepared (cut)
Fish	Under counter refrigerator	41.00 Fahrenheit	
Cheese	Top insert prep unit in front of cookline	58.00 Fahrenheit	just prepared (cut)
Milk	Walk in cooler	41.00 Fahrenheit	

Overall Comments:

Chef mentioned facility makes yogurt in house. Discontinue this practice. Food facility shall obtain a HACCP plan approval for all alternate practice or procedure.

Facility shall cease and deist all food operations.

Facility is closed due to cockroach and rodent activity.

Food facility shall remain closed and complete the following 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*

Ensure the facility is cleaned and sanitized and there is no evidence of rodent activity or any dead or live cockroach activity in the facility.

Contact district specialist Sukhreet Kaur at (408) 918-3460 or sukhreet.kaur@deh.sccgov.org to schedule re inspection once the above requirements are completed.

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- **Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645, minimum two hours, during non-business hours, and upon inspector 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. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit**

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 **9/16/2025**. 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: OMER ARTUN

Signed On: September 02, 2025