

**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**

<b>Facility</b> FA0213409 - LADOS		<b>Site Address</b> 115 PLAZA DR, SUNNYVALE, CA 94089		<b>Inspection Date</b> 01/04/2023	
<b>Program</b> PR0302261 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> MOHAMMAD KHAN/AYESHA		<b>Inspection Time</b> 12:30 - 14:30
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> RAJ SINGH	<b>FSC</b> Not Available		

**Placard Color & Score**  
**YELLOW**  
**77**

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						N
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						S
K07 Proper hot and cold holding temperatures		X		X			N
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						

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	X	
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		
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

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

**Inspector Observations:** *Observed potentially hazardous foods located in the walk-in cooler and low boy refrigerator by the back door that measured in the temperature danger zone. According to staff, the walk in cooler was freezing some of the food, so they turned the temperature up. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above (unopened prepackaged dairy items can be held at 45F). Repair, adjust or replace refrigeration units to properly cold hold at 41F or below. [COS] PIC voluntarily discarded the opened cheese and raw chicken, adjusted the refrigerator unit to 35F, and relocated PHFs made today to another refrigeration unit.*

Follow-up By  
01/10/2023

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** *Observed gray wastewater with food debris covering most of the kitchen floor during time of inspection. [CA] Ensure wastewater is properly drained into floor sink or draining receptacle. [COS] Staff cleaned and sanitized floor and adjust pipes to drain properly into receptacle.*

Follow-up By  
01/10/2023

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Food Safety Certificate has expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous foods shall have a valid Food Safety Certificate available for review at all times.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Observed one bag of open bulk food. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.*

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

**Inspector Observations:** *Observed leak from ceiling near back door directly over low boy refrigerator unit storing raw chicken. Observed major bowing in the ceiling. [CA] Repair leak and ceiling as soon as possible.*

Follow-up By  
01/10/2023

### Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.

### Measured Observations

Item	Location	Measurement	Comments
french fries	2 door reach-in	9.00 Fahrenheit	
cheese	walk-in cooler	45.00 Fahrenheit	
ground beef	walk-in cooler (thawing)	46.00 Fahrenheit	
french fries	low boy freezer	8.00 Fahrenheit	
prepackaged cheese	walk-in cooler	47.00 Fahrenheit	
tika masala sauce	hot hold on range	137.00 Fahrenheit	
shredded cheese	food prep cold hold	41.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
raw chicken	low boy refrigerator by back door	57.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
mango lasse	walk-in cooler	49.00 Fahrenheit	

### Overall Comments:

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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 **1/18/2023**. 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



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**Received By:** Ali Kahn  
Owner

**Signed On:** January 04, 2023