

# 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> FA0213348 - AAPPAKADAI		<b>Site Address</b> 1105 W EL CAMINO REAL, SUNNYVALE, CA 94087		<b>Inspection Date</b> 05/28/2025		<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; text-align: center;">RED</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">72</div>		
<b>Program</b> PR0302708 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> AAPPAKADAI INC		<b>Inspection Time</b> 11:15 - 13:30			
<b>Inspected By</b> KAYA ALASSFAR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SYED				<b>FSC Exempt</b>

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		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		N
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	X	
K27	Food separated and protected	X	
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	X	
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	
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: \*MAJOR\* The following Potentially Hazardous Foods (PHFs) were measured at improper holding temperatures above 50F, PHFs were held in the prep refrigerator for more than 4 hours: raw chicken, raw fish, cooked noodles, samosas, spring rolls, cheese, potatoes, shrimp, fries, tomato paste, eggs, ground lamb, tikka sauce, fried cauliflower, fried baby corn, ground chicken.**

**\*MINOR\* milk, yogurt drinks, buttermilk held inside the upright refrigerator measured between 43F-45F. PIC stated they transferred items from walk about 2 hours ago.**

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

**[COS] PHFs were VC&D by owner.**

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: Evidence of cockroach activity observed on the wall near the hand sink at the cookline. two live cockroaches observed coming out from between the wall and a detached panel. Also found multiple (more than 3) live cockroaches, in different life stages, under the prep surface below the hot holding unit.**

**2. Photographs: Taken for documentation purposes.**

**3. Supervisor Notified: Monica Huato.**

**4. Notification: The person in charge during inspection, Syed Afzal, 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.**

Follow-up By 07/23/2025
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### Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Raw meat thawing in standing water at room temperature.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Raw eggs stored above vegetables in the walk in**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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

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**Inspector Observations:** Ambient temperature inside the 2 door prep refrigerator at the cookline was measured at 50F.

**Follow-up By**  
07/23/2025

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

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:** Leak in plumbing at the hand sink by the warewash area.

**Follow-up By**  
07/23/2025

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

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

**Inspector Observations:** 1- Gap above the walk in, below and on the wall near the hand sink at the cookline.

**Follow-up By**  
07/23/2025

**[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.**

**2- Missing tiles on the floor below the food preparation sink.**

**[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

## Performance-Based Inspection Questions

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

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
MEAT	WALK IN	41.00 Fahrenheit	
MILK	UPRIGHT REFRIGERATOR	44.00 Fahrenheit	
RICE	HOT HOLDING	150.00 Fahrenheit	
MILK	WALK IN	41.00 Fahrenheit	
SOUPS	HOT HOLDING	150.00 Fahrenheit	
BUTTERMILK	UPRIGHT REFRIGERATOR	45.00 Fahrenheit	
YOGURT	UPRIGHT REFRIGERATOR	43.00 Fahrenheit	
CURRY	WALK IN	37.00 Fahrenheit	
EGGS	WALK IN	37.00 Fahrenheit	
ICE CREAM	REACH IN FREEZER	12.00 Fahrenheit	

## Overall Comments:

**This routine inspection was conducted in conjunction with a change of ownership application. During the inspection, active vermin activity was observed, including multiple live cockroaches in various areas.**

**Due to the active infestation, a permit has not been issued.**

**The facility is closed until the vermin issue is resolved and a re inspection confirms the facility is ok to operate.**

**A vermin checklist has been provided to the owner.**

### Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to [kaya.alassfar@deh.sccgov.org](mailto:kaya.alassfar@deh.sccgov.org).
2. Submit a copy of the pest control report from a licensed provider.

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## 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 **6/11/2025**. 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



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Received By: SYED AFZAL  
OWNER  
Signed On: May 28, 2025