

**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> FA0213895 - TRUYA SUSHI		<b>Site Address</b> 415 N MARY AV 104, SUNNYVALE, CA 94085	<b>Inspection Date</b> 10/08/2025
<b>Program</b> PR0306225 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> TRUYA SUSHI SV INC	<b>Inspection Time</b> 13:35 - 14:35
<b>Inspected By</b> HAYLEY MENTZ	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> SINAN	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**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: Hot water at restroom handwash sink measured 87F.*

*[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient	2-door upright	31.00 Fahrenheit	
ambient	2-door upright freezer	-3.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	
ambient	3-door reach-in	36.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
ambient	3-door reach in	36.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	

**Overall Comments:**

***OWNERSHIP CHANGE INFORMATION:***

***NEW OWNER: Sinan Tascan***

***FACILITY NAME: Real Kebab***

***The applicant has completed the change of ownership application process for an Environmental Health Permit. The permit category for this facility is FP10.***

***An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days. The Environmental Health Permit will be effective: 11/01/2025 - 10/31/2026.***

***This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.***

***Okay to Operate.***

***Post permit in public view***

***Structural Review inspection conducted on 10/08/2025***

***Prior to the installation of any new equipment, submittal is required to Plan Check. Plan check consultation hours are Monday thru***

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*Friday 730AM-10AM and afternoon by appointment only at address above. Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>. Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.*

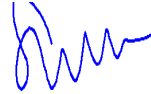
*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review. Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>. Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.*

*Facility is recommended to have professional pest control services.*

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 **10/22/2025**. 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.

**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:** Sinan Tascan  
owner

**Signed On:** October 08, 2025