

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 FA0300963 - COASTAL CURRIES OF INDIA		Site Address 1165 REED AV, SUNNYVALE, CA 94086		Inspection Date 06/25/2025		Placard Color & Score GREEN 77		
Program PR0423132 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name COASTAL CURRIES OF INDIA		Inspection Time 10:30 - 11:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ARVIND				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						S
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		X			N
K07	Proper hot and cold holding temperatures	X						S
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						

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	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	X	
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	X	
K39	Thermometers provided, accurate	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0300963 - COASTAL CURRIES OF INDIA	Site Address 1165 REED AV, SUNNYVALE, CA 94086	Inspection Date 06/25/2025
Program PR0423132 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name COASTAL CURRIES OF INDIA LLC	Inspection Time 10:30 - 11:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: At the only hand sink at cook line, the soap and single use towel dispenser were empty.

[CA]: Dispensers at hand sink stations must remain supplied with hand soap and single use towels at all times.

[COS]: Staff restocked dispensers with hand soap and single use towels.

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: 1. The maximum water temperature at 3 comp sink, prep sink, and mop sink measured at 114F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. Assess/repair water heater. If water heater is deemed undersized, permit owner shall send plans to DEH Plan Check regarding the installation of a new water heater.

2. No cold water provided at prep sink and 3 comp sink.

[CA]: Provide cold water at all sinks. Per Owner, a work order has been placed to assess the water line.

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: Within the 1 door reach in at the back prep area, raw meat items were stored on shelving above ready to eat food.

[CA]: Properly store raw meat beneath and separate from ready to eat food.

Proper refrigeration storage sticker provided.

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

Inspector Observations: 1. Accumulation of grease on the baffle filters.

[CA]: Routinely clean baffle filters.

2. Accumulation of grease and debris underneath equipment at cook line.

[CA]: Routinely clean the areas underneath and behind equipment and in hard-to-reach to prevent the accumulation of dirt, dust, grease, and debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Missing testing equipment for Chlorine sanitizer.

[CA]: Provide testing equipment (for ex: test strips) for Chlorine sanitizer.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Less than 6 inches overhang of ventilation hood over two burner stock pots.

[CA]: All equipment must properly fit underneath hood and hood must have an over hang of 6 inches on all open sides to allow proper ventilation. This distance is to be measured from the inside lip of the hood.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Missing thermometer for use in monitoring internal temperature of potentially hazardous food.

[CA]: Provide a thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas.

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

OFFICIAL INSPECTION REPORT

Facility FA0300963 - COASTAL CURRIES OF INDIA	Site Address 1165 REED AV, SUNNYVALE, CA 94086	Inspection Date 06/25/2025
Program PR0423132 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name COASTAL CURRIES OF INDIA LLC	Inspection Time 10:30 - 11:30

Inspector Observations: *Personal beverage in unsecured cup was stored on prep line cooler table.*

[CA]: *Personal items and food shall be stored in a designated area separate from food and food contact surfaces.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
chicken	prep line cooler 1	40.00 Fahrenheit	
chutney	prep line cooler 1	39.00 Fahrenheit	
chicken	prep line cooler 2	41.00 Fahrenheit	
ambient temp	1 door reach in 2	41.00 Fahrenheit	
paneer	1 door reach in	41.00 Fahrenheit	
tomato paste	1 door reach in	40.00 Fahrenheit	
water	hand sink cook line	100.00 Fahrenheit	
cut tomatoes	prep line cooler 2	40.00 Fahrenheit	
yogurt	prep line cooler 2	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Dosa Corner

NEW OWNER: Dosa Idli LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 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: 07/01/2025 - 06/30/2026. 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.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 06/25/2025.*

Discussed the following:

-Dosa batter will be under Time As A Public Health Control (TPHC). Guidance provided. Send to Specialist via email at Princess.Lagana@deh.sccgov.org.

-Idli will be hot held.

-Vada will be hot held.

-Uttappam will be cold held.

-gulab Taman will be cold held.

-carrot halwa will be cold held.

Per Owner, yogurt will NOT be made on site and will be purchased pre-packaged.

Prior to the installation of any new equipment, submittal is required to Plan Check.

Plan check consultation hours are Monday thru 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.

OFFICIAL INSPECTION REPORT

Facility FA0300963 - COASTAL CURRIES OF INDIA	Site Address 1165 REED AV, SUNNYVALE, CA 94086	Inspection Date 06/25/2025
Program PR0423132 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name COASTAL CURRIES OF INDIA LLC	Inspection Time 10:30 - 11:30

Food Safety Manager Certificate and Food Handler cards shall be available for review.

Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.

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 **7/9/2025**. 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



Received By: Arvind Sabherwal
Owner
Signed On: June 25, 2025