

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 FA0214204 - DISH N' DASH	Site Address 736 N MATHILDA AV, SUNNYVALE, CA 94085	Inspection Date 04/17/2026
Program PR0300736 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name IBRAHIM, EMAD	Inspection Time 14:00 - 15:40
Inspected By MARCELA MASRI	Inspection Type LIMITED INSPECTION	Consent By NADIAH MSHASHA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: THE HOT WATER AT THE 3 COMPARTMENT SINK IS 93F. [CA] PROVIDE HOT WATER AT 120F MINIMUM. COS

FOUND THE HOT WATER AT THE 3 COMPARTMENT SINK AT 93F. [CA] PROVIDE HOT WATER AT 120F COS

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: FOUND THE MEAT IN THE WALK IN COOLER BETWEEN 43F AND 46F. FOUND THE BABA GANOUSH IN THE SERVICE REFRIGERATOR AT 44F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

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: FOUND SEVERAL WET TRAYS STACKED ON THE SHELF PRIOR TO DRYING. [CA] ENSURE THE TRAYS ARE AIR DRIED PRIOR TO STACKING THEM.

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

Inspector Observations: FOUND THE PROBE THERMOMETER NOT WORKING. [CA] PROVIDE A WORKING THERMOMETER.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
BEEF	WALK IN COOLER	46.00 Fahrenheit	
WHEAT	WARMER	147.00 Fahrenheit	
CHLORINE	WARE WASHER	100.00 PPM	
HOT WATER	HAND WASH SINK	86.00 Fahrenheit	
BABA GANOUSH	SERVICE REFRIGERATOR	44.00 Fahrenheit	
	BOTTOM PART		
QUATERNARY AMMONIUM SANITIZER	SANITIZER BUCKET	200.00 PPM	
BABA GANOUSH	SERVICE REFRIGERATOR INSERT	33.00 Fahrenheit	
WHEAT	HOT HOLDING	152.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	93.00 Fahrenheit	
RICE	HOT HOLDING	150.00 Fahrenheit	
BEEF	DRAWER REFRIGERATOR	37.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEEF	COOKING TEMP	190.00 Fahrenheit	

Overall Comments:

THE FACILITY IS NOW CLOSED DUE TO HAVING NO HOT WATER.

OFFICIAL INSPECTION REPORT

Facility FA0214204 - DISH N' DASH	Site Address 736 N MATHILDA AV, SUNNYVALE, CA 94085	Inspection Date 04/17/2026
Program PR0300736 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name IBRAHIM, EMAD	Inspection Time 14:00 - 15:40

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 **5/1/2026**. 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: NADIAH MSHASHA
OWNER

Signed On: April 17, 2026