

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 FA0276860 - SOURDOUGH & CO		Site Address 304 W EL CAMINO REAL 304, SUNNYVALE, CA 94086	Inspection Date 05/13/2026
Program PR0418416 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name D & B VENTURES GROUP INC	Inspection Time 15:00 - 15:30
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By ROBIN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Paper towels were not available at the front and the back handwashing sinks due to wall-mounted dispensers in disrepair.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

[SA] PIC provided paper towels near the sinks while repairs are pending.

Follow-up By
05/18/2026

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed multiple (5+) dead cockroaches trapped on glue board under the lockers cabinet. PIC stated facility is serviced bi-weekly, report showing last service date on 4/30/26 was provided for review.

[CA] Remove and clean affected areas of dead cockroaches, continue monitoring pest activity, maintain routine pest control service. Seal gaps and openings to prevent entry and keep facility clean and free of food debris.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

CO0159604

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 **5/27/2026**. 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: Robin Singh
Manager
Signed On: May 13, 2026