

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 FA0213696 - EMPIRE ARMADILLO BBQ & DELI LLC	Site Address 161 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 08/19/2025
Program PR0307243 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EMPIRE ARMADILLO BBQ & I	Inspection Time 15:00 - 16:30
Inspected By SUHKREET KAUR	Inspection Type LIMITED INSPECTION	Consent By OUSMANE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Lack of a mop hanger in the facility. [CA] Mop rack or other devices not made available to hang and store cleaning tools.

Lack of lockers or other space designated for employee items.

[CA] Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions.

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

Inspector Observations: Broken or missing coving on wall on both sides of the walkway from cook line area to warewash area.

[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches. Repair or replace coving.

Observed broken flooring in cookline area and warewash area.

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

Accumulation of black residue on ceiling and walls in small storage room.

[CA] Clean the walls and ceilings and maintain in good condition.

Observed paint chipping on wall behind sprayer at dish machine area.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Accumulation of black smoke, grease residue on walls, ceiling and floors in BBQ room.

[CA] Regularly clean walls, floors and ceiling and maintain in good condition.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Ambient	Walk in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Mop sink	120.00 Fahrenheit	
Ambient	Two door freezer	20.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: EMPIRE ARMADILLO BBQ & DELI

NEW OWNER: EMPIRE ARMADILLO BBQ & DELI LLC

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

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 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: 09/01/2025 - 08/31/2026 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.

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 08/19/2025***

****Permit condition: N/A***

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

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 **9/2/2025**. 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: OUSMANE BARRY
OWNER

Signed On: August 19, 2025