

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 FA0255428 - DECCAN MORSELS		Site Address 1111 W EL CAMINO REAL 137, SUNNYVALE, CA 940	Inspection Date 01/19/2026
Program PR0372983 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name DECCAN MORSELS SUNNYV	Inspection Time 12:45 - 13:50
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION	Consent By MOHAMMED	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

Cited On: 01/13/2026

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

Compliance of this violation has been verified on: 01/19/2026

Cited On: 01/13/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 01/19/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	front freezer	-1.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	food prep sink	120.00 Fahrenheit	
sauce	prep refrigerator	41.00 Fahrenheit	
raw beef	back reach in	41.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to the routine inspection conducted on 1/13/2026.

Major violations (k06 and k07) have been corrected.

Continue addressing pending violations.

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 **2/2/2026**. 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: MOHAMMED
 PIC
Signed On: January 19, 2026