

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 FA0307548 - GOOP FOOD OP CO LLC		Site Address 1026 W EVELYN AV 122, SUNNYVALE, CA 94086	Inspection Date 03/23/2026
Program PR0451092 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name GOOP FOOD OP CO	Inspection Time 14:30 - 15:30
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By HEIDI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: PHFs (rice, chicken, mushroom rice, quinoa) held inside hot holding drawers for 4 hours measured between 120F and 133F.

[CA]Potentially hazardous foods shall be held at or below 41 or at or above 135°F

[COS] PHFs were discarded by employees.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	3-comp sink	200.00 PPM	
rice	hot holding drawers (cookline)	133.00 Fahrenheit	
mushroom rice	hot holding drawers (cookline)	130.00 Fahrenheit	
quinoa	hot holding drawers (cookline)	130.00 Fahrenheit	
cooked chicken	walk in refrigerator	40.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
pico de gallo	prep refrigertaor	41.00 Fahrenheit	
yogurt sauce	prep refrigerator	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
cheddar cheese	prep refrigerator	41.00 Fahrenheit	
quat sanitizer	sanitizer bucket	200.00 PPM	
raw chicken	walk in refrigerator	40.00 Fahrenheit	
beans	hot holding drawers (cookline)	120.00 Fahrenheit	

Overall Comments:

Note: Facility is cooling several food items, risk category to be reassessed and possibly updated to RC3

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 **4/6/2026**. 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.

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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: Heidi Mendez
Manager

Signed On: March 23, 2026