

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 FA0240263 - DISH DASH RESTAURANT		Site Address 190 S MURPHY AV, SUNNYVALE, CA 94086		Inspection Date 10/02/2026		Placard Color & Score GREEN 86		
Program PR0340317 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DISH DASH INC.		Inspection Time 12:45 - 14:59			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By NIKOLA MARTIN				FSC Amit Rajgarhia 02/16/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly			X				
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						S
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered	X						
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee went to touch RTE foods after handling raw chicken. Employee was stopped and asked to wash hands.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves in-between touching raw meat and RTE foods.

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

Inspector Observations: Measured lamb and chicken skewers between 44F-47F in under reach refrigerator. Per cook, items were placed into unit from walk-in refrigerator at 11am.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS]Skewers were moved back into the walk-in to ensure properly cold holding temperature.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Refrigerator unit near prep sink measured 52F. Chicken and lamb skewers measured 44-47F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloths stored on prep surfaces.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed 3 compartment sink drain line surpassing the 1" inch gap.

[CA] Food preparation sink shall discharge liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor equipped with a minimum 1" air gap.

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

Inspector Observations: Observed debris on floors and under equipment.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Tomato salad	Walk-in	39.00 Fahrenheit	
Chicken skewer	After grilling	168.00 Fahrenheit	
Chicken skewers	Walk-in	39.00 Fahrenheit	
Tomato salad	Two door refrigertor	40.00 Fahrenheit	
Quat ammonium	Sanitizer bucket	100.00 PPM	Sanitizer was changed and measured to 200pm.
Yogurt sauce	prep refrigerator	40.00 Fahrenheit	
Chlorine	Dishwasher	50.00 PPM	
Lamb	Two door refrigerator	39.00 Fahrenheit	
Water	Handwashing sinks	100.00 Fahrenheit	
Salmon	Under reach refrigerator	40.00 Fahrenheit	
Mango lassi	Refrigerator	38.00 Fahrenheit	
Tomatoes	Prep refrigerator	40.00 Fahrenheit	
Chopped chicken	Stovetop hot holding	135.00 Fahrenheit	
Cheese	Two door refrigerator	41.00 Fahrenheit	
Beef chunks	Refrigerator under grill	41.00 Fahrenheit	
Cauliflower	Stovetop hot holding	135.00 Fahrenheit	
Rice	Hot holding on stovetop	160.00 Fahrenheit	
Lamb chunks	REfrigerator under grill	41.00 Fahrenheit	
Chicken skewers	under reach refrigerator	39.00 Fahrenheit	
Water	Prep sinks	120.00 Fahrenheit	

Overall Comments:

Joint inspection and report written Jasmine L.

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 **10/16/2026**. 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: Amit Rajgarhia
District Manager
Signed On: October 02, 2026