

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 FA0285077 - THE KEBAB SHOP		Site Address 5110 CHERRY AV 30, SAN JOSE, CA 95118		Inspection Date 09/28/2026		Placard Color & Score GREEN 86		
Program PR0427420 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TKS RESTAURANTS, LLC.		Inspection Time 13:15 - 15:20			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By SANDY				FSC Jose Gutierrez 01/22/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
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					N
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
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						

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		
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *REPEAT* Gyro cone on vertical broiler had no time marking for TPHC. PIC indicated that it had been out for 3 hours and that it is discarded after 4 hours. No TPHC written procedures were available on site.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, completely cooked within 4 hours, and written procedures shall be readily available for review.

Minor Violations

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

Inspector Observations: Yogurt garlic dip and yogurt dill dip for self-service measured at 45F and 44F respectively. PIC indicated they had been out for 4-5 hours.

[CA] Potentially hazardous foods shall be held cold at 41F or below.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Quaternary ammonium in 3 compartment sink measured below 100PPM. Employee indicated that the pump had a clog and someone was called out to fix it.

[CA] Maintain concentration of quaternary ammonium sanitizer for manual warewashing in 3 compartment sink at 200ppm.

[COS] Employees manually added more sanitizer to the compartment to reach the appropriate concentration and rewashed and sanitized utensils and equipment.

Table mounted can opener had accumulation of food debris on food contact surfaces. Can opener was not actively being used at time of inspection.

[CA] Maintain food contact surfaces of utensils and equipment clean, sanitized, and free of accumulated food debris. Clean and sanitize equipment at least every 4 hours or more frequently as needed.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
Hot water	womens's restroom	100.00 Fahrenheit	
Cooked chicken	steam table	168.00 Fahrenheit	
Rice	rice cooker	167.00 Fahrenheit	
Ambient	Walk-in	39.00 Fahrenheit	
Yogurt garlic dip	self-service	45.00 Fahrenheit	less than 4 hours
Hot water	3 compartment sink	127.00 Fahrenheit	
Tzatziki	walk-in	49.00 Fahrenheit	cooling from prep
Ambient	low boy under griddle	37.00 Fahrenheit	
Chicken kebabs	final cook temp	176.00 Fahrenheit	
Hot water	hand wash sink near cook line	100.00 Fahrenheit	
Yogurt dill dip	self-service	44.00 Fahrenheit	less than 4 hours
Hot water	hand wash sink near 3 comp	100.00 Fahrenheit	
Cut tomatoes	cold prep counter	33.00 Fahrenheit	
Hot water	prep sink	124.00 Fahrenheit	
Hot water	men's restroom	100.00 Fahrenheit	
Gyro meat	steam table	154.00 Fahrenheit	
Tomato salad	cold prep counter	40.00 Fahrenheit	
Tzatziki	cold prep counter	54.00 Fahrenheit	cooling from prep
Raw beef kebab	low boy under griddle	37.00 Fahrenheit	

Overall Comments:

Joint inspection with Kaytlen Swanson. Report written by Kaytlen Swanson.

PIC indicated that gyros in walk in fridge that had been used had been out for four hours, cooled at room temperature and then placed into walk in fridge. Ensure that gyro is shaved and meat is cooked within 2 hours if facility would like to cool. If meat is on vertical broiler for up to four hours, meat must be cooked completely and held for hot holding. If facility would like to start cooling foods, facility must notify this department as a change in permit category may be required to a risk category three.

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 **10/12/2026**. 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: Sandy Guillen Estrada
GM
Signed On: September 28, 2026