

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 FA0285556 - FREMONT KABOB		Site Address 4300 GREAT AMERICA PY 164, SANTA CLARA, CA 95050		Inspection Date 06/24/2025		Placard Color & Score GREEN 85		
Program PR0428117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JAMSHID AHMAD		Inspection Time 14:45 - 16:10			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By KHALIL ZAMANI				FSC Jamshid Ahmad 10/15/2028

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						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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						
K14	Food contact surfaces clean, sanitized			X	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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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

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

Inspector Observations: *Single serving containers (20 containers) of chickpea salad observed to be kept on counter and measured to be 54F. Per employee he keeps salad containers out when its busy and then returns it to cooler.*

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Keep PHFs in prep cooler or display cooler or ice bath.

[COS] Per employee chickpeas were removed from display deli about 30 minutes prior. Chickpeas were returned to deli display case,.

Minor Violations

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: *Rice paddle observed to be stored in standing water. Water measured to be 49F, per employee rice paddle is usually stored in ice bath. [CA] Refill ice bath and maintain scoop for PHFs in water at 41F and below. [COS] Ice was added to rice scoop container*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Rolled meatballs in walk in cooler observed to be stored above mixed tomato salad and cooked potatoes. [CA] Store raw meats below ready to eat foods to prevent cross contamination.*

****REPEAT VIOLATION****

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Box of bread observed to be stored on the floor in the kitchen.*

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

****REPEAT VIOLATION****

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	handwash sink	100.00 Fahrenheit	
Raw meat balls	Walk in cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Eggplant sauce	Prep cooler	37.00 Fahrenheit	
Rice pudding	deli display case	41.00 Fahrenheit	
Chickpea salad	deli display case	40.00 Fahrenheit	
Soup	Soup well	140.00 Fahrenheit	
Chicken kabob	Reach in cooler	41.00 Fahrenheit	
Chickpea salad	Counter top	53.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cooked rice	Rice cooker	154.00 Fahrenheit	
Cooked potatoes	Walk in cooler	66.00 Fahrenheit	Per employee, potatoes were cooked about 2 hours prior.
Curried marinated lamb	Prep cooler	39.00 Fahrenheit	
Yogurt drink	Walk in cooler	41.00 Fahrenheit	
Raw chicken	Walk in cooler	41.00 Fahrenheit	
Lamb kabob	Reach in cooler	62.00 Fahrenheit	Per employee kabob was just prepped in the last 15 minutes

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Overall Comments:

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 **7/8/2025**. 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: Khalil Zamani
PIC

Signed On: June 24, 2025