

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 FA0268349 - UNCLE RAY'S		Site Address 2982 ALMADEN EX, SAN JOSE, CA 95125		Inspection Date 06/04/2025	
Program PR0396230 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FARD, REZA		Inspection Time 12:20 - 13:40
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION	Consent By FABIOLA GARCIA	FSC Randy Fard 10/28/2029		

Placard Color & Score
GREEN
82

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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X					N
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						
K15 Food obtained from approved source							
K16 Compliance with shell stock tags, condition, display					X		
K17 Compliance with Gulf Oyster Regulations					X		
K18 Compliance with variance/ROP/HACCP Plan							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
K21 Hot and cold water available							
K22 Sewage and wastewater properly disposed							
K23 No rodents, insects, birds, or animals							

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	X	
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		X
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: In the 2 door preparation cooler: shirazi, yogurt sauce, sliced tomatoes, and roasted garlic hummus measured 50-52F. Per operator, all food items were place in refrigeration unit 40 minutes prior.

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

[SA] Food items were relocated to single door display cooler.

Minor Violations

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: Open bags of bulk food items (rice) in dry storage area.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

Inspector Observations: Multiple food containers stored on floor of walk in cooler.

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

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Expired quaternary ammonium test strips observed.

[CA] Provide new test strips to adequately measure the sanitizer concentration used during manual warewashing/sanitizer buckets. (200ppm - quaternary ammonium)

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: Ambient temperature of True 2 door preparation cooler measured 52F.

Follow-up By
06/09/2025

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

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility is lacking a metal probe thermometer to measure internal food temperatures.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
water	handwash sink, restroom	100.00 Fahrenheit	
	handwash sink		
shirazi	prep cooler insert	50.00 Fahrenheit	
flatbread	walk in cooler	40.00 Fahrenheit	
roasted garlic hummus	prep cooler insert	50.00 Fahrenheit	
ambient	2 door prep cooler	52.00 Fahrenheit	
sliced tomatoes	single door display cooler	41.00 Fahrenheit	
water	janitorial sink, 3 comp sink, prep sink	120.00 Fahrenheit	
falafel	single door upright freezer	15.00 Fahrenheit	
quaternary ammonium	3 comp sink	200.00 PPM	
ambient	single door display cooler	40.00 Fahrenheit	
cooked beef	steam table	144.00 Fahrenheit	
ambient	walk in cooler	39.00 Fahrenheit	
cooked chicken	steam table	147.00 Fahrenheit	
raw beef kabob	single door upright cooler	38.00 Fahrenheit	
raw beef	walk in cooler	38.00 Fahrenheit	
yogurt sauce	prep cooler insert	51.00 Fahrenheit	
ambient	2 door display cooler	39.00 Fahrenheit	
sliced tomatoes	prep cooler insert	52.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with complaint investigation: CO0156971

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 **6/18/2025**. 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

Fabiola Garcia

Received By: Fabiola Garcia
PIC

Signed On: June 04, 2025