

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 FA0207489 - STONE STEW		Site Address 205 N 4TH ST, SAN JOSE, CA 95112	Inspection Date 07/24/2025
Program PR0300496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FAZLI, NASIM	Inspection Time 13:50 - 15:25
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By SEYED R HOSSEINI	

Placard Color & Score RED 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:

Tahdig (crispy rice) was measured at 82°F while stored on a prep table. Per PIC, they serve it at room temperature.

Note: PIC stated they will change to serving it cold and will store it in the cooler.

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

[COS] PIC agreed to place it on time as a public health control and time marked it for discard at 3:00 pm.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. *Observed Vermin: Documented in the following areas: Live nymphs under the hand sink across the prep sink and along the wall of the walk in cooler near the mop sink. A dying adult cockroach near the floor sink under the prep sink. A live juvenile cockroach along the wall of the walk in cooler near the mop sink. Dead cockroaches of all life stages throughout the facility near the live bodies.*

2. *Photographs: Taken for documentation purposes.*

3. *Supervisor Notified: Yes*

4. *Notification: The person in charge during inspection, Seyed R Hosseini, has been informed that the facility must close immediately.*

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. *Email the signed and completed Reopening Checklist to the assigned inspector.*

2. *Submit a copy of the pest control report from a licensed provider.*

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

The chest freezer has an accumulation of food debris and dead roaches near the vents. There is also an accumulation of dried herbs and grease.

[CA] All nonfood contact surfaces of utensils and equipment shall be clean.

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

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Inspector Observations:

1. Holes and gaps around pipes of the prep sink and hand sinks.
2. A hole above the mop sink.
3. Cove base along the walk in cooler near the mop sink is detaching from the wall.
4. Light switches near the chest freezer are missing the face plates.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	122.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher	50.00 PPM	

Overall Comments:

Notes:

- Onsite for a Change of Ownership inspection. Change of ownership was not able to be completed due to Major Violations observed. An active cockroach infestation was observed.
- Contact district specialist to schedule follow up inspection and conduct the change of ownership.
- Structural Review Conducted not conducted.
- Per Seyed they have been operating the facility since the end of May 2025.
- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/7/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

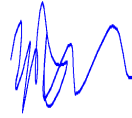
You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Seyed R Hosseini

New Owner

Signed On: July 24, 2025