

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 FA0200817 - SAFAR BY KARIMI		Site Address 19930 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 06/17/2026		Placard Color & Score YELLOW 75		
Program PR0304218 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JIYA FOODS INC		Inspection Time 13:15 - 14:55			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MOHAMED S.				FSC Mohamed Saiyed 11/15/30

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	X			
K06	Adequate handwash facilities supplied, accessible		X		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						
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	X	
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		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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Lack of single-use paper towels for the handwash sink located at the cook line. [CA] Each handwash sink shall be able to provide warm water, soap, and single-use paper towels to allow employees to readily wash their hands when required.*

[COS] Employee refilled paper towel dispenser.

Follow-up By
06/18/2026

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

Inspector Observations: *Potentially hazardous foods measured at improper holding temperatures. Diced tomatoes and various chutneys held across from the cook line was measured at 53F to 64F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; or if hot holding shall be held at or above 135F.*

[COS] Employee prepared a proper ice bath to cold hold the items.

Follow-up By
06/18/2026

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 observed washing hands at the prep sink without using soap. [CA] Employees shall properly wash their hands at the designated handwash sinks using warm water, soap, and single-use paper towels.*

[COS] Employee properly washed their hands.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed raw chicken thawing in standing water at the three compartment prep sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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

Inspector Observations: *Wiping towels are observed used, reused, and stored on food 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: *Leak observed under handwash sink located in the middle of the kitchen. [CA] Repair leak and maintain plumbing in good repair.*

Other nearby handwash sinks were available for use for the different work stations.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Goat based soup	Warmer	140.00 Fahrenheit	
Lamb	Reach-in cooler	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	39.00 Fahrenheit	
Chicken	Reach-in cooler	41.00 Fahrenheit	
Chicken	Upright reach-in cooler	40.00 Fahrenheit	
Chicken	Walk-in cooler	40.00 Fahrenheit	
Chutneys	Prep table	53.00 Fahrenheit	
Chicken based soup	Warmer	140.00 Fahrenheit	
Cheese	Reach-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Hot water	Handwash sink	100.00 Fahrenheit	
Goat	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher bar	50.00 PPM	
Cut tomatoes	Prep table	64.00 Fahrenheit	
Milk	Reach-in cooler at bar	39.00 Fahrenheit	
Rice	Walk-in cooler	40.00 Fahrenheit	

Overall Comments:

First routine inspection.

Provided and discussed handout for Time as a Public Health Control.

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 **7/1/2026**. 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: Mohamed Zaqui Saiyed
Manager
Signed On: June 17, 2026