

# 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 FA0256200 - RIZQ HALAL EATS		Site Address 3003 SCOTT BL, SANTA CLARA, CA 95054		Inspection Date 04/27/2026	
Program PR0374117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NADIR SHEIKH		Inspection Time 10:15 - 12:35
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By DIANA KHOURY	FSC Diana Khoury 02/14/2027	

Placard Color & Score
<b>GREEN</b>
<b>72</b>

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		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	X	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	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		X
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: Broken up right cooler next to front cookline had onion rings measuring 68F. Per operator unit is broken.**

Follow-up By  
04/30/2026

**[CA] PHFs shall be held at 41°F or below or at 135°F or [COS] Onion rings were VC&D. See VC&D report.**

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations: 1) Brisket measured to be 88F inside upright warmer in front. Per employee brisket was placed there about 45 minutes ago to reheat in warmer.**

Follow-up By  
04/30/2026

**Chow mien measured to be 100F out of oven and per employee was to be put inside hot holding table.**

**[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.**

**Operator expressed concern about keeping noodles dry when reheating in oven, facility may also reheat on griddle or on stove top as well.**

**[COS]**

**Brisket and chow mien was moved into oven to rapidly reheat to 165F prior to returning to upright warmer. Brisket measured to be 168F after 45 minutes and chow mien measured to be 179F.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Handwash station between front and back cookline observed to be partially blocked by large containers inside sink. Other handwash sinks available for front and back cookline. [CA] Keep all handwash facilities free of obstructions and easily accessible.**

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: Upright dishwasher measured to have 0ppm chlorine. Facility had not started dishwashing yet. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Facility shall manually wash rinse and sanitize in 2 compartment sink. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

Follow-up By  
04/30/2026

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

**Inspector Observations: Beef observed thawing in standing water in 2-compartment prep sink. Bacon measured to be 51F [CA] When thawing in water, ensure PHF is fully submerged under cold running water. [COS] Per employee he had taken it out about 30 minutes prior and opened bacon to cook immediately.**

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

**Inspector Observations: Bags of rice and spices observed on the floor of left side storage room. [CA] Keep food 6" off of floor.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Facility has 2-compartment sink and must upgrade sink to 3-compartment to meet current code requirements.**

Follow-up By  
05/11/2026

**Facility changed cooking equipment in the back. Skillet, griddle, and oven observed to have been removed and replaced with new fryer and gas grill. Facility has missed deadline to submit new equipment. New deadline will be set or equipment may be impound.**

**[CA] Facility shall submit plans for new equipment and sink by 05/11/2026.**

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## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
Chlorine	upright dishwasher	0.00 Fahrenheit	
Yellow curry	Reheated for steam table	174.00 Fahrenheit	
Ranch	2 door upright in back area	41.00 Fahrenheit	
Chow mien	Reheated for steam table	100.00 Fahrenheit	
Roasted chicken	Walk in cooler	39.00 Fahrenheit	
Sliced tomatoes	Prep cooler	40.00 Fahrenheit	
Warm water	handwas sink	100.00 Fahrenheit	
Rice	Walk in cooler	37.00 Fahrenheit	
Milk	Countertop cooler at coffee area	39.00 Fahrenheit	
Brisket	Upright warmer	88.00 Fahrenheit	
BBQ chicken	Reheated for steam table	168.00 Fahrenheit	
Burger	Prep cooler	39.00 Fahrenheit	
Cream	Cooler Back storage area by register	41.00 Fahrenheit	
Onion rings	broken upright cooler by front cookline	68.00 Fahrenheit	
Quat ammonnia	3-comp sink	200.00 Fahrenheit	
Quat ammonnia	sanitizer buckets	200.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Stir fried chicken	Walk in cooler	47.00 Fahrenheit	Per operator chicken was made today roughly 4 hours prior
Mango lassi	Grab n go cooler	41.00 Fahrenheit	
Tres Leches cake	Dessert display case	39.00 Fahrenheit	

## 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 **5/11/2026**. 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




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**Received By:** Diana Khoury  
Manager

**Signed On:** April 27, 2026