

# 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

<b>Facility</b> FA0200795 - HOUSE OF FALAFEL		<b>Site Address</b> 19590 STEVENS CREEK BL, CUPERTINO, CA 95014		<b>Inspection Date</b> 03/30/2021	
<b>Program</b> PR0305188 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> HUZAYYEN, WASFI		<b>Inspection Time</b> 11:25 - 12:30
<b>Inspected By</b> PETER ESTES	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SHERIF MAGDAY	<b>FSC</b> Sherif Magday 2/21/2025		

<b>Placard Color &amp; Score</b>
<b>YELLOW</b>
<b>52</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						S
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						S
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		X			N
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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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: No paper towels at hand sink in back prep area. [CA] Provide paper towels in dispenser at all hand sinks. [COS] Paper towels provided.**

Follow-up By  
04/02/2021

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

**Inspector Observations: Lamb measured 98F-115F at warmer. [CA] Hot potentially hazardous foods must be held at or above 135F. [COS] Food to be used until 3:00p and then disposed of in trash.**

Follow-up By  
04/02/2021

K14 - 8 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: Observed dried food on clean containers. [CA] Ensure all food debris is removed from containers when washing and sanitizing. [COS] Containers sent to be rewashed.**

Follow-up By  
04/02/2021

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food handler card has expired. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed flies throughout facility. Doors to facility held open. [CA] Ensure facility is free from flies. Doors must be kept closed.**

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: 1) Food stored in uncovered containers in prep unit. [CA] Cover all food with a food grade material.**

**2) Squirt bottles stored on top of open lettuce in prep unit. [CA] Store squirt bottles away from open food.**

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

**Inspector Observations: Open bag of desiccated coconut stored in dry storage area. [CA] Store open bags of bulk food in food grade bulk storage container with a tight fitting lid and label container.**

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: Soda fountain is leaking. [CA] Repair soda fountain to remove leaks.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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**Inspector Observations: 1) White towels lining prep unit shelf. [CA] Remove white towels to provide cleanable surface.**

**2) Cardboard used to line bottom shelf of reach in freezer. [CA] Remove cardboard to provide cleanable surface.**

**3) Cutting board of prep unit is cut and stained. [CA] Repair cutting board.**

**4) Container with no handle used as scoop for yogurt. [CA] Provide scoop with handle and store scoop with handle out of food.**

**5) Scoop stored inside bulk food container with handle touching food. [CA] Store scoop with handle out of food.**

**6) Observed yogurt containers being reused to store food. [CA] Provide food grade reusable container to store food and discontinue reusing single use containers.**

**7) Observed food grime inside reach in freezer. [CA] Clean reach in freezer.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: 1) Vertical broiler held outside of hood. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.**

**2) Observed accumulation of grease on hood filters. [CA] Clean hood filters and remove all grease.**

**3) Observed gaps in hood filters. [CA] Repair hood filters and remove all gaps.**

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

**Inspector Observations: Thermometer to walk in does not work. [CA] Provide working thermometer for all units.**

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

**Inspector Observations: Observed wiping cloths stored on counters. [CA] Store used wet wiping cloths in sanitizer measuring 100 ppm chlorine or 200 ppm quat.**

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

**Inspector Observations: Damaged ceiling tiles through out kitchen. [CA] Repair ceiling tiles.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: Last inspection report is not available at facility. [CA] A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request.**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
lamb	warmer	98.00 Fahrenheit	
sauce	prep	38.00 Fahrenheit	
lamb	walk in	40.00 Fahrenheit	
lamb	prep	39.00 Fahrenheit	
lamb	warmer	115.00 Fahrenheit	
hot water	3 compartment	120.00 Fahrenheit	
reach in freezer	reach in	1.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	

## Overall Comments:

**Updated "Visitor Information" sign not posted [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours.**

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*Print the "Visitor Information" page and post at the entrance of the facility.*

*Updated "COVID-19 Prepared" sign not posted [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours.  
Print the "COVID-19 Prepared" page and post at the entrance of the facility.*

*Social distance signage informing customers and personnel to maintain 6 foot distancing not posted [CA] - Post signage to remind any person in the facility to maintain a minimum 6' distance from individuals.*

*There are no signs posted to prohibit the entry of persons who have COVID-19 symptoms [CA] Post signs to prohibit entry to the facility of any person who has symptoms of COVID-19.*

*No signs posted informing people that facial coverings are required to enter [CA] Post signage to remind any person in the facility to wear face coverings.*

*Reduced Capacity limit not posted per room of facility [CA] - Reduced Capacity limitations apply to every room or area in a facility in which members of the public spend time or engage in regulated activities. Determine reduced limit and post.*

*Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.*

*Facility does not have a prep sink with indirect connection. Facility may have to install a prep sink with indirect connection.*

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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 **4/13/2021**. 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: Sherif Magday  
Manager  
Signed On: March 30, 2021