

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 04/29/2026
Program PR0374117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NADIR SHEIKH	Inspection Time 09:45 - 10:45
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By DIANA KHOURY

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/27/2026

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

Compliance of this violation has been verified on: 04/29/2026

Cited On: 04/27/2026

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

Compliance of this violation has been verified on: 04/29/2026

Minor Violations

Cited On: 04/27/2026

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

Compliance of this violation has been verified on: 04/29/2026

Cited On: 04/27/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 04/29/2026. See details below.

Measured Observations

N/A

Overall Comments:

Follow up due to major temperature and reheating violations.

Upon inspection:

-Upright cooler next to cookline observed to be empty. Sign was posted to let employees know unit was out of order. Per operator cooler is to be replaced or repaired and shall hold 41F prior to use.

-Upright dishwasher measured to have 50ppm chlorine.

-Operator stated they will reheat PHFs in oven and stove top and shall take temperature of every batch prior to placing in hot holding unit. No items were on hot holding unit at time of inspection,

-Operator provided thermometer.

NOTE: Facility shall have addressed amended to reflect unit#, Door 9 shall be added per request of operator.

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 **5/13/2026**. 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.

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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: Diana Khoury
Manager

Signed On: April 29, 2026