

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 FA0285077 - THE KEBAB SHOP		Site Address 5110 CHERRY AV 30, SAN JOSE, CA 95118		Inspection Date 05/22/2026	
Program PR0427420 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TKS RESTAURANTS, LLC.		Inspection Time 13:15 - 14:00
Inspected By JENNIFER RIOS		Inspection Type LIMITED INSPECTION		Consent By JOSE GUTIERREZ	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

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

Inspector Observations: Rice in hot holding measured 127F to 136F. Per PIC, it was made 2.5 hours prior to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Rice will be discarded by 2:30pm.

Follow-up By 05/26/2026

Minor- Cut tomatoes in cold holding insert measured 46F. Container was double stacked in the inserts. [CA] Maintain PHF at 41F or below. Ensure that containers are not double stacked in preparation units.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Gyros on vertical broilers subject to TPHC did not have time marking available. Per PIC, they were placed on vertical broilers 2 hours prior to temperature measurement. Per PIC, they are completely cooking gyro meat and then cooling the meat down within four hours. Per PIC, written procedures for TPHC were not available. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Follow-up By 05/26/2026

Minor Violations

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

Inspector Observations: Observed container of cleaning product in the handwash sink next to the three compartment sink and broken paper towel handle (paper towel dispenser still worked). [CA] Ensure that handwash sink is kept clear at all times. Repair/replace handle of paper towel dispenser.

Follow-up By 05/26/2026

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Cooked on grill	173.00 Fahrenheit	173F-195F
Warm water	Handwash	100.00 Fahrenheit	
Hummus	Hot holding	41.00 Fahrenheit	
Beef	Hot holding	156.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Milk	Walk in fridge	38.00 Fahrenheit	
Beef	Walk in fridge	38.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	400.00 PPM	
Rice	Back hot holding	173.00 Fahrenheit	
Rice	Hot holding	127.00 Fahrenheit	127-136F
Cut tomato	Cold holding insert	46.00 Fahrenheit	

Overall Comments:

Refer to CO0159728

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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 **6/5/2026**. 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: Jose Gutierrez
Manager

Signed On: May 22, 2026