

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0255599 - SHAWARMAJI		Site Address 2281 THE ALAMEDA, SANTA CLARA, CA 95050	Inspection Date 04/07/2026
Program PR0373291 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SHAWARMAJI LLC	Inspection Time 10:00 - 10:30
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By CESAR	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/06/2026

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

Compliance of this violation has been verified on: 04/07/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	1-door under counter	40.00 Fahrenheit	
garlic sauce	2-door sliding cooler	38.00 Fahrenheit	
ambient	3-door upright cooler	41.00 Fahrenheit	
ambient	drawer preparation unit	41.00 Fahrenheit	
ambient	3-door under counter	39.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 4/6/2026).

The following major violation has been corrected:

- K07: Improper holding temperatures. Measured the ambient temperature of all units and foods below 41F. Per provided invoice, all facility refrigeration units have been repaired. Observed standing thermometer placed inside each unit. Recommend to use metal probe thermometer to ensure internal temperature of foods remains at 41F or below during operating hours when units are consistently opened and closed.

The facility is hereby authorized to operate by this department. Continue to address remaining violations as cited on the routine inspection report.

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 **4/21/2026**. 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: Muska Rahmani
 Manager
 Signed On: April 07, 2026