

**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><br>FA0206381 - HALAL MEATS                                      |  | <b>Site Address</b><br>1538 S DE ANZA BL, SAN JOSE, CA 95129 |  | <b>Inspection Date</b><br>08/29/2023 |   |
| <b>Program</b><br>PR0301974 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |  | <b>Owner Name</b><br>SHAFI, MOHAMMAD & ZAITC |                                      | <b>Inspection Time</b><br>12:30 - 14:00 |
| <b>Inspected By</b><br>FRANK LEONG  | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>IMRAN MASIH                             | FSC Not Available                            |                                      |   |

|                                  |
|----------------------------------|
| <b>Placard Color &amp; Score</b> |
| <b>GREEN</b>                     |
| <b>79</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  |       |       |        |     |     |     |
| K06 Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07 Proper hot and cold holding temperatures                                    |    |       | X     |        |     |     | N   |
| 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     |        |     |     | 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                    |     |     |
| 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                                    | X   |     |
| K46 No unapproved private home/living/sleeping quarters                                 |     |     |
| K47 Signs posted; last inspection report available                                      |     |     |

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| Program<br>PR0301974 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>SHAFI, MOHAMMAD & ZAITOON               | Inspection Time<br>12:30 - 14:00 |
| K48  | Plan review   |                                  |
| K49  | Permits available                                     |                                  |
| K58  | Placard properly displayed/posted                     |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Food safety certificate and food handler cards was unavailable upon request. [CA] Ensure a valid food safety certificate is obtained and posted within the facility. All other food employees shall obtain food handler cards and store a copy within the facility for review.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: In the kitchen area, at the hot holding unit, measured a container of cooked chicken between 42F and 54F, a container of tandoori chicken between 45F and 65F, and a container of fried samosas at 75F. Per operator, cooked chicken and tandoori chicken was removed from refrigeration 30 minutes prior and stored in the hot holding unit due to lack of counter-top space. Samosas was fried 30 minutes prior. [CA] Potentially hazardous foods shall be held cold at 41F or below or 135F or above to prevent bacterial growth. [SA] Containers of cooked chicken and tandoori chicken was removed from hot holding unit and moved to the walk-in refrigerator to facilitate proper holding temperatures. Fried samosas was discarded by operator.**

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: At the dish/equipment storage rack, observed unclean containers stored among clean containers. [CA] Ensure all equipment and utensils are properly cleaned and sanitized prior to storage at the dish/equipment storage rack.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: In the kitchen area, at the 2 compartment sink, measured hot water at 114F. [CA] Ensure hot water within the facility is provided at least 120F at all times.**

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

**Inspector Observations: In the kitchen area, observed large amount of fly activity. [CA] Ensure facility is kept free of insect and vermin activity. Contact pest control to provide service for facility. Keep the back gate closed to prevent an entrance for insects and vermin.**

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: In the walk-in refrigerator, observed goat meat stored below chicken meat. [CA] Ensure raw meat is stored on shelving in the following order from the bottom: chicken, eggs, beef, pork, seafood.**

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

**Inspector Observations: In the kitchen area, observed open spice containers stored. [CA] Ensure all open dry bulk food is stored in food grade containers and covered with a fitted lid.**

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

**Inspector Observations: In the kitchen area, observed accumulation of food debris and refuse on flooring around tables, refrigeration, and equipment. [CA] Ensure facility floors are regularly cleaned and maintained to prevent harborage of vermin.**

### Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

| <u>Item</u>       | <u>Location</u>      | <u>Measurement</u> | <u>Comments</u> |
|-------------------|----------------------|--------------------|-----------------|
| samosas (small)   | hot holding unit     | 145.00 Fahrenheit  |                 |
| milk              | walk-in refrigerator | 41.00 Fahrenheit   |                 |
| yogurt            | walk-in refrigerator | 40.00 Fahrenheit   |                 |
| samosas           | hot holding unit     | 75.00 Fahrenheit   |                 |
| marinated chicken | walk-in refrigerator | 41.00 Fahrenheit   |                 |
| hot water         | 3 compartment sink   | 120.00 Fahrenheit  |                 |
| goat meat         | walk-in refrigerator | 41.00 Fahrenheit   |                 |
| tandoori chicken  | hot holding unit     | 65.00 Fahrenheit   |                 |
| cooked chicken    | hot holding unit     | 54.00 Fahrenheit   |                 |
| warm water        | handwash sink        | 100.00 Fahrenheit  |                 |
| marinated chicken | prep unit            | 41.00 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 **9/12/2023**. 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:** IMRAN MASIH  
PIC

**Signed On:** August 29, 2023