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	Site Address	Inspection Date
FA0269286 - FIERYCHICKZ/THE KEBAB GUYS	1727 BERRYESSA RD A, SAN JOSE, CA 95133	11/04/2026
Program	**Owner Name**	**Inspection Time**
PR0400486 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	SALIH INCI	10:00 - 11:15
Inspected By	**Inspection Type**	**Consent By** / **FSC**
GUILLERMO VAZQUEZ	ROUTINE INSPECTION	SALHI INCI / Salhi Inci 3/10/28

Placard Color & Score
RED
82

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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					N
K07	Proper hot and cold holding temperatures	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						S
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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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: Only hand wash station within the kitchen area was missing paper towels at the time of inspection.
[CA] Hand wash stations must be fully stocked and operational at all times.
[COS] PIC added paper towels into paper towel dispenser.

Follow-up By 11/11/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water heater within the facility is not functional at the time of inspection.
[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

Follow-up By 11/11/2026

Minor Violations

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

Inspector Observations: 1. Hood filter within the hood system have dust and grease build up on them at the time of inspection.
[CA] Ventilation hood filters shall be maintained clean and good repair.

Follow-up By 11/11/2026

2. Deep fryer, oven, and small gas powered stove were outside of the hood system at the time of inspection. Equipment is not approved to be used with propane
[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment. Remove equipment and only use approved equipment under the hood system.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Milk	Under counter refrigeration	39.00 Fahrenheit	
Sausage	Under counter refrigeration	39.00 Fahrenheit	
Coleslaw	Prep table	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	67.00 Fahrenheit	
Shelled eggs	Under counter refrigeration #2	39.00 Fahrenheit	
Raw chicken	Reach in	40.00 Fahrenheit	
Warm water	Hand wash/restroom	67.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Butter	Reach in	39.00 Fahrenheit	

Overall Comments:

This facility is herby closed by this department with regards to the following major violation:

- K21: Hot and cold water available. Hot water heater is not operational at the time of inspection.

Subsequent follow-up inspections after the first follow-up shall be billed $298-hour, minimum one hour, during normal business hours: Monday-Friday 7:30AM to 5:00PM or $645/hour, minimum one hour, during non-business hours, and upon inspector availability.

Notify this department once issues have been addressed. Contact Guillermo V. (408) 918-7114 (guillermo.vazquez@deh.sccgov.org)

On site for a commissary evaluation. Owner will contact owner of truck to see if second truck will be allowed on site. Will notify tomorrow about final decision.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/18/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Salhi Inci
Owner

Signed On: November 04, 2026