

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 FA0200817 - SAFAR BY KARIMI		Site Address 19930 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 06/18/2026
Program PR0304218 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JIYA FOODS INC	Inspection Time 13:10 - 13:45
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By MOHAMED ZAQUI SAIED	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/17/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 06/18/2026

Cited On: 06/17/2026

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

Compliance of this violation has been verified on: 06/18/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chutney	cook line ice bath	36.00 Fahrenheit	
tomatoes	cook line ice bath	35.00 Fahrenheit	
garlic	cook line ice bath	38.00 Fahrenheit	
sauce	cook line ice bath	37.00 Fahrenheit	

Overall Comments:

Follow-up inspection to routine inspection conducted by Dennis Ly on 6/17/2026.

All hand wash sinks within the facility fully stocked with soap and paper towels.

PHF's at the cook line held at 41 F or below.

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 **7/2/2026**. 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: Mohamed Zaqui Saiyed
PIC
Signed On: June 18, 2026