

# 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> FA0200795 - HOUSE OF FALAFEL		<b>Site Address</b> 19590 STEVENS CREEK BL, CUPERTINO, CA 95014	<b>Inspection Date</b> 09/30/2022
<b>Program</b> PR0305188 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> HUZAYYEN, WASFI	<b>Inspection Time</b> 16:15 - 16:40
<b>Inspected By</b> OBBY SHEHADEH	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> MAGDY (PIC)	

Placard Color & Score

**YELLOW**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 09/30/2022

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

**Inspector Observations:** 1) Measured chicken in hot holding unit at 127 degrees F. Chicken placed in unit prior to allowing unit to heat up. Ambient of unit measured at 140 degrees F. Chicken placed in unit less than 2 hours prior to inspection.

**[COS]** Chicken reheated to 175 degrees F.

**[CA]** PHFs shall be held at 41°F or below or at 135°F or above.

2) Raw lamb in food prep refrigerator measured at 44 degrees F. Item placed in unit less than 2 hours prior to inspection. Ambient of unit measured at 48 degrees F. **[COS]** Raw lamb moved to walk-in cooler.

**[CA]** PHFs shall be held at 41°F or below or at 135°F or above.

Cited On: 09/30/2022

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** Measured container of cooked chickpeas in the walk-in cooler at 70 degrees F. Per PIC, chickpeas cooked yesterday. Container was plastic and depth greater than 4 inches.

**[COS]** PIC voluntarily discarded container of chickpeas.

**[CA]** After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Cited On: 09/30/2022

K14 - 8 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:** Measured chlorine sanitizer in dishwasher at 0ppm. Actively in use. PIC replaced container of sanitizer. Re-measured sanitizer at 50ppm.

**[COS]** Dishes rewashed/sanitized. Hot water not available.

**[CA]** Maintain chlorine in mechanical warewash machine at 50 PPM.

Cited On: 09/30/2022

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

**Compliance of this violation has been verified on: 09/30/2022**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
hot water	3-compartment sink	120.00 Fahrenheit	

#### Overall Comments:

##### Follow-up Results:

-Violation K21 has been corrected. Water heater replaced with same model and size. Water at 3-compartment sink measured at

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**120 degrees F.**

**-Follow-up inspection will be conducted by 10/06/2022 for Violations K07, K09, and K14.**

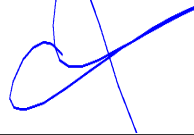
**Facility okay to operate.**

**Placard changed from red to yellow.**

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 **10/14/2022**. 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:** Magdy  
PIC  
**Signed On:** September 30, 2022