

**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>FA0208179 - LAHORI RESTAURANT                                |  | <b>Site Address</b><br>2565 N 1ST ST, SAN JOSE, CA 95131 |   | <b>Inspection Date</b><br>10/02/2024 |   |
| <b>Program</b><br>PR0305197 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |  | <b>Owner Name</b><br>WAHEED AHMED & ADEEL M |                                      | <b>Inspection Time</b><br>12:35 - 14:45 |
| <b>Inspected By</b><br>MINDY NGUYEN   | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>ADEEL                               | <b>FSC</b> Not Available                    |                                      |   |

|                                  |
|----------------------------------|
| <b>Placard Color &amp; Score</b> |
| <b>GREEN</b>                     |
| <b>74</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  |       |       |        |     |     |     |
| 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     |        |     |     |     |
| 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  | X   |     |
| 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  | X   |     |
| K34 Warewash facilities: installed/maintained; test strips                              | X   |     |
| 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   | X   |     |
| 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>PR0305197 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>WAHEED AHMED & ADEEL MUJAHID        | Inspection Time<br>12:35 - 14:45 |
| K48  | Plan review                                       |                                  |
| K49  | Permits available                                 | X                                |
| 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: A manager's food safety certificate was not available. Employee food handler cards were not available.**

**[CA] Obtain a manager's food safety certificate and food handler cards.**

#### \*REPEAT VIOLATION\*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Observed mops were partially blocking the handwash sink next to the 1-compartment prep sink.**

**[CA] Keep handwash sink completely unobstructed. Hand wash facilities must be available to make handwashing not only possible, but likely.**

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

**Inspector Observations: Inside walk-in refrigerator: measured internal temperature of multiple PHFs (cooked vegetables/meats, sauces) to be 44 - 47F. Door was observed to be opening constantly during lunch period (Note: some PHFs at the back of the refrigerator measured 41F).**

**[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Adjust/repair refrigerator so that it can keep foods at 41F and below, even during busy times.**

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

**Inspector Observations: Near the water heater: observed 2 old rodent droppings on top of lid of large container of sugar. Observed approximately 5 old droppings on the floor around the water heater. No contamination of food observed. No other evidence of vermin observed.**

**[CA] Keep facility clear of vermin.**

**[SA] Lid was washed/cleaned.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Observed raw meat was thawing at ambient room temperature at the prep sink.**

**[CA] Frozen potentially hazardous food shall be thawed using one of the following methods:**

- 1) Under refrigeration
- 2) Completely submerged under cold running water of sufficient velocity to flush loose particles
- 3) In a microwave oven
- 4) During the cooking process

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Observed heavy accumulation of food debris on food containers in back area, near water heater.**

**[CA] Keep surfaces clean.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Sanitizer test strips were not available.**

**[CA] Keep sanitizer test strips available at facility.**

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

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**Inspector Observations: Observed accumulation of grease on hood filters.**  
**[CA] Keep hood filters clean.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: 1) A metal probe thermometer was not available.**  
**[CA] Obtain a metal probe thermometer.**

**2) The thermometer display on the walk-in refrigerator was not working.**

**\*REPEAT VIOLATION\***

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

**Inspector Observations: Observed missing floor near the 3-compartment sink; water accumulated in the space.**  
**[CA] Replace missing tile.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations: --48 HOUR NOTICE--**

**Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1,925.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).**

**A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.**

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

**AS SOON AS PAYMENT IS MADE, EMAIL RECEIPT OF PAYMENT TO [MINDY.NGUYEN@DEH.SCCGOV.ORG](mailto:MINDY.NGUYEN@DEH.SCCGOV.ORG).**

## Performance-Based Inspection Questions

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

## Measured Observations

| Item                                     | Location              | Measurement       | Comments |
|--|-----------------------|-------------------|----------|
| LASSI                                    | FRONT REACH-DOWN UNIT | 41.00 Fahrenheit  |          |
| COOKED PHFS                              | WALK-IN REFRIGERATOR  | 41.00 Fahrenheit  |          |
| CHICKEN                                  | REACH-DOWN PREP UNIT  | 40.00 Fahrenheit  |          |
| WARM WATER                               | HANDWASH SINK         | 100.00 Fahrenheit |          |
| HOT WATER                                | 3-COMPARTMENT SINK    | 120.00 Fahrenheit |          |
| COOKED VEGETABLE DISHES/MEATS WITH SAUCE | WALK-IN REFRIGERATOR  | 45.00 Fahrenheit  | 44 - 47F |
| CURRIES/SAUCES                           | STEAM TABLE           | 155.00 Fahrenheit |          |
| CHLORINE                                 | DISHWASHER            | 50.00 PPM         |          |

## Overall Comments:

**Notes:**

**- \*AS SOON AS PERMIT PAYMENT IS MADE, EMAIL RECEIPT OF PAYMENT TO [MINDY.NGUYEN@DEH.SCCGOV.ORG](mailto:MINDY.NGUYEN@DEH.SCCGOV.ORG).**

**- Discussed proper manual warewashing with employees and provided warewashing sticker. PIC stated dishes are washed at night by another employee not present during the day. At least one person at the facility must be able to wash, rinse, and sanitize wares properly at all times.**

**- Repeat violations may result in enforcement action, including billable follow-ups and office hearings.**

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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 **10/16/2024**. 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:** Adeel Mujahid  
Owner

**Signed On:** October 02, 2024