

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 FA0255376 - SELAM RESTAURANT		Site Address 3120 WILLIAMS RD, SAN JOSE, CA 95117		Inspection Date 09/03/2026		Placard Color & Score GREEN 72		
Program PR0372904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAMUEL, ELSA		Inspection Time 14:50 - 16:15			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ELSA SAMUEL				FSC Not Available Please check FSC format.

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				
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							
K14	Food contact surfaces clean, sanitized			X				
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
K23	No rodents, insects, birds, or animals							

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	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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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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: PIC has an expired Food Safety Certificate.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Lack of soap in dispenser in customer bathroom. [SA] PIC has supplied a hand wash soap pump in bathroom which is in current use.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

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

Inspector Observations: Observed buttermilk measuring at 52F and it was placed in a coca-cola unit late this morning. [COS] PIC moved the buttermilk to prep counter to cook Ayib.

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

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: Observed table across from cookline used for food prep that was covered in food debris and the prep table near the hot holding unit had remnants of food debris as well.

[CA] The food-contact surfaces shall be kept free of soil accumulations and food debris.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Household pest control spray located in the employee restroom.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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

Inspector Observations: Observed butter and flour in large pots with covered lids being stored on the ground near the stove.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Door handles, shelves, and food facility has grime build-up and food build-up.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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Inspector Observations: *PIC was using Coca-Cola three door refrigeration unit to store products other than drinks in the unit.*

[CA] *The refrigerator that is approved only for prepackaged food items shall not be used to store unpackaged potentially hazardous foods, per manufacturer specifications.*

The type 1 hood above the cook line has debris/dust/oil build up.

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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

Inspector Observations: *Absence of thermometer in the three door Coca-cola refrigeration unit.*

[CA] *The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Observed the employee restroom missing toilet paper.*

[CA] *Toilet tissue shall be provided in a permanently installed dispenser at each toilet.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *1. Mop water was observed sitting in mop bucket.*

2. Observed personal storage of clothing, medications, scooter, and other household items throughout the dry food storage area and near the three compartment ware wash stations.

3. There are multiple holes by the mop sink that measure larger than 1/4 inch.

4. There was also non-operable equipment such as food processor in the bathroom and a non-operable microwave under the ware wash station.

[CA] *Mop water shall be disposed of in the janitorial sink or toilet facility.*

[CA] *No person shall store clothing or personal effects in any area used for the storage of food or food contact surfaces. The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

[CA] *Repair holes in structure and maintain in good repair to prevent pest harborage.*

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

Inspector Observations: *Observed the kitchen prep/cookline/storage area with large amounts of food debris and the ceiling has debris/dust build-up as well. Additionally, the stove top and sides of stove had accumulation of food build-up.*

[CA] *Regularly clean under cooking equipment to prevent accumulation of debris. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
RAW BEEF	TWO DOOR REFRIGERATION	46.00 Fahrenheit	ACTIVE COOLING
HOT WATER	3 COMP SINK	130.00 Fahrenheit	
SPANICH	TABLE TOP HOT HOLDING	160.00 Fahrenheit	
BUTTER MILK	COCA COLA THREE DOOR UNIT	53.00 Fahrenheit	MOVED TO ACTIVE COOKING AND WAS BOUGHT LATE THIS MORNING.
RAW BEEF	TWO DOOR REFRIGERATION UNIT	46.00 Fahrenheit	ACTIVE COOLING AFTER PREP
RAW EGGS	ONE DOOR REFRIGERATION	39.00 Fahrenheit	
AMBIENT	FREEZE	14.00 Fahrenheit	
SPINACH	TABLE TOP HOT HOLDING UNIT	160.00 Fahrenheit	
COOKED SPANISH	TWO DOOR REFRIGERATION	40.00 Fahrenheit	
CHLORINE SANITIZER	3 COMP SINK	100.00 PPM	
FLOUR	PAN ON FLOOR NEAR COOKLINE	76.00 Fahrenheit	
MILK	SINGLE DOOR DRINK REFRIGERATION	43.00 Fahrenheit	
TOMATO CURRY	STOVETOP	200.00 Fahrenheit	
LENTILS	TABLE TOP HOT HOLDING UNIT	166.00 Fahrenheit	
BUTTER	PAN ON FLOOR NEAR COOK LINE	78.00 Fahrenheit	

Overall Comments:

Joint inspection with Madeline Meza

Inspection report will be emailed to the owner.

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 **9/17/2026**. 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: PHILIMON
PIC
Signed On: September 09, 2026