

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 FA0275231 - SAJJ MEDITERRANEAN		Site Address 4140 N FIRST ST, SAN JOSE, CA 95112		Inspection Date 11/26/2024		Placard Color & Score GREEN 95		
Program PR0415935 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FALAFEL, INC		Inspection Time 10:30 - 12:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MARTHA CARDENAS				FSC Martha Cardenas 4/25/2027

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				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	X			
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		
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		X
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

No major violations were observed during this inspection.

Minor Violations

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: Some dishes and containers were only partially submerged with sanitizer solution at 3-comp sink. [CA] When washing dishes ensure containers are fully in contact with sanitizer solution (100ppm chlorine for 30 seconds or 200ppm quaternary ammonia for 1 minute). [CA] Containers were rotated and placed in sanitizer solution for longer to ensure all parts of the container were in contact with sanitizer solution.

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: Broken hot plate for heating up tortillas observed to be broken and on counter by food service line. Per operator they will be removing the unit. [CA] Remove broken units and unused equipment from facility.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Chickpeas	Cold holding service line	41.00 Fahrenheit	
Eggplant	Steam table by cookline	151.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Tahnini sauce	2 door under counter cooler	40.00 Fahrenheit	
Tzekiki	Cold holding service line	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Chicken	off of grill	178.00 Fahrenheit	
Schwarma	Service line hot holding line	146.00 Fahrenheit	
Chicken	2 door upright warmer	40.00 Fahrenheit	
Chickpeas	Prep cooler	41.00 Fahrenheit	
Tzakiki	Prep cooler	40.00 Fahrenheit	
Rice	Service line hot holding line	157.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Rice	Countertop warmer	149.00 Fahrenheit	
Hummus	Walk in cooler	40.00 Fahrenheit	
Hummus	2 door under counter cooler	41.00 Fahrenheit	
Cauliflower	2 door upright warmer	41.00 Fahrenheit	
Raw chicken	Walk in cooler	39.00 Fahrenheit	
CousCous	Steam table by cookline	149.00 Fahrenheit	

Overall Comments:

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 **12/10/2024**. 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.

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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: Martha Cardneas
PIC

Signed On: November 26, 2024