

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 FA0299408 - THE HALAL GUYS - SANTA CLARA		Site Address 2526 AUGUSTINE DR, SANTA CLARA, CA 95054		Inspection Date 09/21/2026		Placard Color & Score GREEN 82		
Program PR0439412 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name THG WEST 6, LLC		Inspection Time 14:55 - 16:15			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ANDY TRAN				FSC Carla De Jager 03/24/2031

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		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	X						
K14	Food contact surfaces clean, sanitized			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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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		
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

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

Inspector Observations:

Major Violation -Chopped tomatoes measured 51F in the top of the prep cooler by the cookline. Chopped tomatoes stored in the bottom of this prep cooler measured 46F. Per operator the tomatoes were cut 6 hours ago at the earliest.

[CA] Keep all potentially hazardous foods below 41F or above 135F.

[COS] Operator VC&D the tomatoes.

Falafel measured 125F in the fry basket at the deep fry station. Per operator, falafels are fried and kept 15 minutes after they are cooked and then discarded if not served before then. Per operator falafel is about to be discarded was cooked about 15 minutes prior.

[CA] Ensure all potentially hazardous foods are held above 135F for hot holdiong. If using time as a public health control (TPHC), establish a labeling system or use timers to keep track of the safe service time for potentially hazardous foods. For using time as a public health control, food must be served or discarded after four hours have passed from the time they are cooked or removed from temperature control. If using TPHC, submit SOPs to this agency for review and keep a copy in the food facility for staff to follow.

[COS] Falafel was VC&D

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:

Sanitizer solution in three compartment sink measured to be 100PPM

[CA] All food contact surfaces must be fully submerged in a sanitizer solution of 200PPM for at least one minute if using quat. If using chlorine, fully submerge in a solution of 100PPM for at least 30 seconds.

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

Inspector Observations: 1 dead cockroach observed in trash enclosure area. Trash enclosure are is located down the hall from facility and in separate room.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Pressurized canisters between freezer and shelf in back of kitchen are not securely fastened.

[CA] Keep all pressurized canisters chained securely to a fixed, rigid surface.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Soiled wiiping cloths observed on the countertop.

[CA] Store wash cloths in sanitizer solution of at least 200PPM when not in use.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Walk in cooler	38.00 Fahrenheit	
Chopped tomatoes	Prep cooler bottom	46.00 Fahrenheit	
Gyro meat	Vertical broiler	161.00 Fahrenheit	
Chopped tomatoes	Prep cooler top	51.00 Fahrenheit	
Warm water	Handsink at cookline	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Frozen gyro	Upright freezer	5.00 Fahrenheit	
Gyro slices	Walk in cooler	67.00 Fahrenheit	Cooling within limits
Cooked gyro	In tray at gyro cook station	120.00 Fahrenheit	Cooling within limits
Warm water	Handsink in back of kitchen	100.00 Fahrenheit	
Frozen falafel	Upright freezer	6.00 Fahrenheit	
Sanitizer	Three compartment sink	100.00 PPM	
Chopped tomatoes	Walk in cooler	40.00 Fahrenheit	
Hummus	Walk in cooler	39.00 Fahrenheit	

Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

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 **10/5/2026**. 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: Zacharia A.
Shift Lead

Signed On: September 21, 2026