

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 FA0203629 - CASPIAN CUISINE		Site Address 1910 W EL CAMINO REAL D, MOUNTAIN VIEW, CA		Inspection Date 12/03/2024		Placard Color & Score GREEN 75		
Program PR0304925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JAFARI, BAHRAM		Inspection Time 13:35 - 15:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ESFANDIAR-ZAMANI KORD				FSC Exempt

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						S
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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
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						
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	X	
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		
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	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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, observed a lack of paper towels at the handwash station. [CA] Ensure hand soap and paper towels are provided at all handwash stations in their respective dispensers to allow for proper handwashing. [COS] Operator restocked paper towels at the handwash station in the kitchen area.*

In the restrooms, observed paper towels stored on the counter-top of handwash sink. [CA] Ensure paper towels at handwash stations are provided from a dispenser to allow for proper handwashing.

Minor Violations

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

Inspector Observations: *In the kitchen area, at the cookline, measured cooked tomato kabob and vegetable kabob at 131F. [CA] Ensure potentially hazardous foods are held hot at 135F or above to prevent bacterial growth. [COS] Operator discarded tomato and vegetable kabobs.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *In the kitchen area, at the handwash station, observed hot water turned off. [CA] Ensure hot water is provided at all handwash stations between 100F and 108F to allow for proper handwashing.*

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

Inspector Observations: *In the kitchen area, at the top of the open window, underneath the wooden frame, observed old cockroach droppings and a dead cockroach. In the kitchen area, above the mop sink area, around the edges of the ceiling, observed accumulation of old cockroach droppings. [CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent possible harborage. Contact pest control to provide service for facility as necessary.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *By the cookline, in the 2 door reach in refrigerator, observed the storage of tomato and vegetable kabobs below raw meat kabobs. [CA] Ensure raw meat is stored separately from vegetables and cooked food to prevent possible contamination. Food shall be stored in the following order from the bottom: raw chicken, raw shelled eggs, raw beef and lamb, raw pork, raw seafood, raw vegetables, cooked food.*

Observed dry food stored in the hallway towards the back exit. [CA] Ensure dry food is stored in approved food prep and food storage areas.

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: *In the kitchen area, hanging above the mop sink, observed a large hand blender stored. [CA] Ensure equipment and utensils for food are stored in a manner to prevent contamination.*

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: *Observed an open front and back door for the facility. [CA] Ensure doors are kept closed to prevent an entrance for vermin.*

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

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Inspector Observations: *In the kitchen area, at the open window, observed unfinished wooden framing, and unapproved wooden pieces installed. Above the 3 compartment sink, observed a large hole in the wall and metal pieces installed to the wall. [CA] Ensure framing around the window is finished and properly sealed. Remove any unapproved materials from walls and install only approved smooth, durable, and easily cleanable material. Seal any holes, cracks, and crevices to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewash machine	50.00 PPM	
tomato salad	2 door prep unit	41.00 Fahrenheit	
chicken kabob	2 door reach in refrigerator	41.00 Fahrenheit	
tomato sauce	2 door prep unit	41.00 Fahrenheit	
ambient air temperature	2 door undercounter refrigerator (front counter)	41.00 Fahrenheit	
rack of lamb	walk-in refrigerator	38.00 Fahrenheit	
beef kabob	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked eggplant	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tomato kabob and vegetable kabob	cookline	131.00 Fahrenheit	
yogurt	2 door prep unit	41.00 Fahrenheit	
lamb stew	2 door reach in refrigerator	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: CASPIAN SEA CUISINE

NEW OWNER: ESFANDIAR-ZAMANI KORD

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2025 - 12/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 12/03/2024**

***Permit condition: n/a**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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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 **12/17/2024**. 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



Received By: ESFANDIAR-ZAMANI KORD
OWNER
Signed On: December 03, 2024