

# 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 FA0211096 - ZEUGMA KEBAB / PLEASANT CATERING		Site Address 889 S ALMADEN AV, SAN JOSE, CA 95110		Inspection Date 07/25/2019	
Program PR0302425 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name EKER, MEHMET A.		Inspection Time 15:15 - 16:30
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION		Consent By MEHMET EKER	FSC Mehmet Eker 3/30/2020	

Placard Color & Score
<b>GREEN</b>
<b>83</b>

RISK FACTORS AND INTERVENTIO	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	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 PRACTICE	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		
K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0211096 - ZEUGMA KEBAB / PLEASANT CATERING	<b>Site Address</b> 889 S ALMADEN AV, SAN JOSE, CA 95110	<b>Inspection Date</b> 07/25/2019
<b>Program</b> PR0302425 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> EKER, MEHMET A.	<b>Inspection Time</b> 15:15 - 16:30

## Comments and Observations

### Major Violations

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

**Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located in the 2 door reach-in refrigerator and the under counter refrigerator. PIC said he turned temperature up 2 degrees because the lettuce kept freezing. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair or adjust unit to properly cold hold. [COS] PIC voluntarily discarded PHFs.**

Follow-up By  
07/30/2019

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Observed cooked vegetables with a lid. [CA] Properly cool PHFs; leave uncovered until cooled to 41F before putting a lid or cover on it.**

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

**Inspector Observations: Accumulation of grease on hood filters.[CA] Ventilation hood filters shall be maintained clean and good repair.**

**There are less than 6 inches overhang of ventilation hood over cooking equipment (deep fryer). [CA] Provide at least 6 inches overhang of ventilation hood over cooking equipment.**

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: Medications stored on food storage shelf above food preparation. [CA] Medications that are in a food facility for employee use shall be stored in a designated storage area for personal items.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Observed cooking equipment added to facility (electric deep fryer). [CA] Submit plans to the Department for additional equipment added to facility.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
milk (opened)	2 door reach-in	51.00 Fahrenheit	
ground lamb	under counter cold hold	45.00 Fahrenheit	
hummus	reach-in (single door)	42.00 Fahrenheit	
rice	hot hold	156.00 Fahrenheit	
lamb	cookline	199.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
ambient temp	under counter cold hold	46.00 Fahrenheit	
prepackaged cheese, yogurt, milk	2 door reach-in	47.00 Fahrenheit	
feta	2 door reach-in	47.00 Fahrenheit	
gyro meat	2 door reach-in	47.00 Fahrenheit	47F-54F
lamb	reach-in freezer	25.00 Fahrenheit	
yogurt	2 door reach-in	47.00 Fahrenheit	
yogurt	2 door reach-in	48.00 Fahrenheit	
eggs	small food prep cold hold	42.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
vegetables	2 door reach-in	55.00 Fahrenheit	cooling cooked at 10:30

### Overall Comments:

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0211096 - ZEUGMA KEBAB / PLEASANT CATERING	<b>Site Address</b> 889 S ALMADEN AV, SAN JOSE, CA 95110	<b>Inspection Date</b> 07/25/2019
<b>Program</b> PR0302425 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> EKER, MEHMET A.	<b>Inspection Time</b> 15:15 - 16:30

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 **8/8/2019**. 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:** Mehmet Eker  
Owner

**Signed On:** July 25, 2019