

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 11/04/2025		Placard Color & Score GREEN 91		
Program PR0415935 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FALAFEL, INC		Inspection Time 15:45 - 17:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MARTHA				FSC Martha Cardenas 04/25/2027

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						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	X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X	X			S
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						S
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				S

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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0275231 - SAJJ MEDITERRANEAN	Site Address 4140 N FIRST ST, SAN JOSE, CA 95112	Inspection Date 11/04/2025
Program PR0415935 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name FALAFEL, INC	Inspection Time 15:45 - 17:10
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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Multiple instances observed in which employees washed hands with soap for less than 5 seconds.

[CA] Employees shall thoroughly wash their hands and that portion, if any, of their arms exposed to direct food contact with cleanser and warm water by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds.

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

Inspector Observations:

Feta cheese, tzatziki, hummus, and salad containing sliced tomatoes measured 47F-49F in the inserts within the cold-hold line at the front service area. Per staff, items had been relocated directly from the walk-in cooler to the cold-hold line 45 minutes prior.

Feta cheese, tzatziki, hummus, and salad containing sliced tomatoes measured 45F-49F while maintained in the upper and lower parts of the prep cooler in the middle of the kitchen area. Per staff, items had been relocated directly from the walk-in cooler to the prep unit less than 1 hour prior. Ambient of the prep cooler measured 54F via probe.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Refrigeration must be capable of maintaining potentially hazardous foods at 41F or below.

Note: Recommend calling a refrigerator technician to conduct repairs on the prep cooler

[COS] All PHF's relocated to the walk-in cooler.

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

Inspector Observations:

One dead cockroach observed on the raised platform adjacent to the water heater. Three dead cockroaches observed in an old, folded sticky trap underneath the ice machine. Two dead cockroaches observed in two traps underneath the left-side upright cooler in the back kitchen area.

No other evidence of cockroaches observed

Reviewed pest control report service report conducted on 10/02/25 by Orkin, which stated that no vermin activity was observed.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0275231 - SAJJ MEDITERRANEAN	Site Address 4140 N FIRST ST, SAN JOSE, CA 95112	Inspection Date 11/04/2025
Program PR0415935 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name FALAFEL, INC	Inspection Time 15:45 - 17:10

Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
feta cheese	cold-hold line	49.00 Fahrenheit	
rice	hot-hold line	154.00 Fahrenheit	
eggplant	hot-hold line	145.00 Fahrenheit	
avocado	upright cooler - left	39.00 Fahrenheit	
rice	hot box	140.00 Fahrenheit	
beef shawarma	upright cooler - right	40.00 Fahrenheit	
ambient	prep cooler	54.00 Fahrenheit	via probe
tzatziki	cold-hold line	48.00 Fahrenheit	
warm water	hand sink 1, 2 / bathroom hand sink	100.00 Fahrenheit	
chickpeas	drawer cooler	40.00 Fahrenheit	
feta cheese	prep cooler	48.00 Fahrenheit	
lamb	walk-in cooler	40.00 Fahrenheit	
beef	walk-in cooler	39.00 Fahrenheit	
sliced tomatoes	drawer cooler	39.00 Fahrenheit	
beef/lamb	hot-hold line	152.00 Fahrenheit	
sliced tomato salad mix	prep cooler	47.00 Fahrenheit	
feta cheese	upright cooler - left	40.00 Fahrenheit	
quaternary ammonium	three compartment sink	200.00 PPM	
quaternary ammonium	wiping cloth bucket	200.00 PPM	

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 **11/18/2025**. 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

Patty.

Received By: Martha P. Cardenas
Manager
Signed On: November 04, 2025