

# 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 FA0206381 - HALAL MEATS MARKET		Site Address 1538 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 08/29/2023	
Program PR0420662 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06			Owner Name SHAFI, MOHAMMAD & ZAITC		Inspection Time 10:30 - 12:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By IMRAN MASIH	FSC Not Available		

Placard Color & Score <b>YELLOW</b> <b>60</b>
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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	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		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				N

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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		X
K43 Toilet facilities: properly constructed, supplied, cleaned		X
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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 prep area, at the handwash station, observed a lack of hand soap and paper towels within their respective dispensers. [CA] Ensure hand soap and paper towels are provided within their respective dispensers at handwash stations to allow for proper handwashing. [SA] Operator provided a bottle of pump soap and a package of paper towels for use.*

Follow-up By  
09/01/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:** *In the walk-in freezer, observed the storage of frozen beef bones on the floor. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. Store all food at least 6" above the floor in approved containers on approved shelving. [SA] Frozen beef bones was VC&D due to contamination and adulteration.*

Follow-up By  
09/01/2023

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Food safety certificate and food handler cards was unavailable upon request. [CA] Ensure a valid food safety certificate is obtained and posted within the facility. All other food employees shall obtain food handler cards and store a copy within the facility for review.*

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

**Inspector Observations:** *In the prep area, measured a container of marinated chicken stored on the prep counter at 49F for 45 minutes without use/preparation. Per operator, marinated chicken was removed from display refrigerator an hour prior. [CA] Potentially hazardous foods shall be held cold at 41F or below to prevent bacterial growth. [SA] Operator moved container of chicken to refrigeration to facilitate proper holding temperatures.*

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 prep area, at the 2 compartment sink, measured hot water at 114F. [CA] Ensure hot water within the facility is provided at least 120F at all times.*

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

**Inspector Observations:** *Within the facility, observed large amount of fly activity. By the back door, observed dead flies and bees on railings and insect traps. [CA] Ensure facility is kept free of insect and vermin activity. Contact pest control to provide service for facility. Keep the back gate closed to prevent an entrance for insects and vermin.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *In the walk-in refrigerator and walk-in freezer, observed open meat products stored directly on shelving. [CA] Ensure open food items are stored in food grade containers to prevent possible contamination.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:** *In the grocery area, observed pre-packaged bags of rice, chili flakes, and curry powder are missing labels and information. [CA] Bulk food that is available for consumer self-service shall be prominently labeled with either of the following in plain view of the customer: 1) the manufacturer's or processor's label or 2) a card or sign with the common name of the food and list of ingredients in descending order of predominance by weight.*

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K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114166, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** *In the prep area, observed the combined use of wood, cardboard, and foam sealant to cover gaps in the wall, and missing floor tiles. [CA] Ensure only approved materials are used within the facility. Discontinue use of cardboard within the facility.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations:** *Outside the left side of the back door, observed cardboard boxes and trash/debris stored. [CA] Ensure all refuse and recyclables are immediately discarded into the proper garbage or recycling bin.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations:** *In the employee restroom, observed toilet paper is stored outside of the toilet paper dispenser. [CA] Ensure toilet paper is provided within the toilet paper dispenser.*

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

**Inspector Observations:** *In the facility, in the walk-in refrigerator, observed accumulation of food/meat juices on the floor. In the prep area, observed broken and missing floor tiles. [CA] Ensure facility floors are regularly cleaned and maintained. Floors shall be repaired and installed with approved smooth, durable, and easily cleanable tiles.*

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
whole goat	walk-in refrigerator	41.00 Fahrenheit	
raw shelled eggs	display refrigerator	43.00 Fahrenheit	
chicken	meat display refrigerator	41.00 Fahrenheit	
marinated chicken	counter-top in prep area	49.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
milk	display refrigerator	38.00 Fahrenheit	
goat meat	walk-in refrigerator	41.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
yogurt	display refrigerator	39.00 Fahrenheit	
cut chicken	refrigerator chest	38.00 Fahrenheit	
beef bones	display freezer	15.00 Fahrenheit	
marinated ground lamb	meat display refrigerator	48.00 Fahrenheit	Per operator, prepared an hour prior.
goat/lamb meat	meat display refrigerator	41.00 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 **9/12/2023**. 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



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**Received By:** IMRAN MASIH  
PIC

**Signed On:** August 29, 2023