

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 FA0256202 - SELAM MARKET	Site Address 2294 BASCOM AV, CAMPBELL, CA 95008	Inspection Date 06/27/2024
Program PR0374123 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name RAJEH, HUSSEIN S	Inspection Time 10:25 - 11:15
Inspected By YUEN IP	Inspection Type FOLLOW-UP INSPECTION	Consent By MOHAMMAD

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/17/2024

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 06/27/2024

Minor Violations

Cited On: 06/17/2024

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

Compliance of this violation has been verified on: 06/27/2024

Cited On: 06/27/2024

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

Inspector Observations: Missing ingredients and quantity of contents information on label for Awaze

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

Measured Observations

Item	Location	Measurement	Comments
Water	Restroom at the back	103.00 Fahrenheit	
Water	Restroom near cashier	104.00 Fahrenheit	
Water	3 compartment sink	125.00 Fahrenheit	

Overall Comments:

Reinspection for inspection conducted on 06/17/2024.

Water temperature for both restrooms and 3 compartment sink ok.

SOP for Awaze is sent to district inspector for approval. Per PIC, food is prepared on site and no cooking required. It's a mixture of spices and water.

Did not observed any niter kibbeh (butter) in facility.

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 **7/11/2024**. 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.

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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



Received By: MOHAMMAD
MANAGER

Signed On: June 27, 2024