

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 FA0208816 - HAVELI KEBAB & GRILL	Site Address 3227 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 05/23/2025
Program PR0302495 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KARAMJIT KAUR	Inspection Time 12:40 - 13:35
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By TANISH JAGGI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/07/2025

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

Compliance of this violation has been verified on: 05/23/2025

Cited On: 05/07/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Compliance of this violation has been verified on: 05/23/2025

Minor Violations

Cited On: 05/23/2025

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: Repeated violation: Some open bag food products were stored on the shelf in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By

05/23/2025

Cited On: 05/23/2025

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

Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By

05/23/2025

Cited On: 05/23/2025

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

Inspector Observations: Repeated violation: The restrooms' doors do not have self-clothing devises installed.

[CA] Install self-clothing devises on both restrooms.

Follow-up By

05/23/2025

Cited On: 05/23/2025

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Repeated violation: The facility has install a low-temp mechanical dishwasher without submitting plan and specification to our plan check services.

[CA] Please submit required plans and specification to our office via dehplanchek@deh.sccgov.org to use the mechanical dishwasher. Until then, the mechanical dishwasher re-impounded. An impound tag is 001B-25 is taped on the mechanical dishwasher.

Measured Observations

Item	Location	Measurement	Comments
Rice	Rice pot	165.00 Fahrenheit	
Tikki masala	Stove	176.00 Fahrenheit	
Mixed vegetables	Stove	178.00 Fahrenheit	
Cheese	Preparation fridge	35.00 Fahrenheit	
Hot water	Three compartment sink	135.00 Fahrenheit	
Chicken	Stove	185.00 Fahrenheit	

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Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 05/07/2025. The facility was issued a conditional pass for lack of handwash sink supplies on the only handwash station in the kitchen and for sanitizing dishes without any sanitizer on the mechanical dishwasher.

The mechanical dishwasher has been impounded and the handwash station has full supplies of soap and paper towel. These two major violations are verified to be addressed. Therefore, the facility is now issued a green pass placard. However, the above repeated violations must be addressed immediately.

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 **6/6/2025**. 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



Received By: Tanish Jaggi
Manager
Signed On: May 23, 2025