

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 FA0212036 - KABOB HOUSE		Site Address 2915 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 01/27/2026	
Program PR0414873 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MERWAIS NABIZADA INC		Inspection Time 10:00 - 11:30
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By MERWAIS NABIZADA	FSC Not Available		

Placard Color & Score
GREEN
78

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						
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	X			
K07 Proper hot and cold holding temperatures	X						
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							
K14 Food contact surfaces clean, sanitized					X		S
K15 Food obtained from approved source							
K16 Compliance with shell stock tags, condition, display					X		
K17 Compliance with Gulf Oyster Regulations					X		
K18 Compliance with variance/ROP/HACCP Plan							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
K21 Hot and cold water available							
K22 Sewage and wastewater properly disposed							
K23 No rodents, insects, birds, or animals							

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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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	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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

A valid food manager certification was not available at the time of this inspection.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed plastic storage containers stored in front of the hand washing sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] The person in charge relocated the containers at the time of this inspection.

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:

Observed containers of bulk flour and other ingredients uncovered at the back storage area.

[CA] All food shall be separated and protected from possible contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

A. Observed chemicals stored among spices at the shelf above the preparation/three compartment sink.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

B. Observed raid stored at the back preparation area.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed an accumulation of grime/grease on surfaces throughout the facility including but not limited to:

- the table surface below the flat top grill that is installed below the ventilation hood
- on the exterior of the stand mixer near the three compartment sink
- throughout the exterior surfaces of large equipment

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations:

A. Observed single use cups and utensils stored in the employee restroom.

[CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

B. Observed multiple utensils without a handle stored directly in bulk containers.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations:

Repeated Violation

A. Observed the single burner installed not below the ventilation hood

[CA] Adjust cooking equipment to provide a minimum of 6 inches overhang of ventilation hood over cooking equipment

B. Observed a heavy accumulation of grease throughout the filters and hood at the back preparation area.

[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

The person in charge was not able to provide a probe thermometer at the time of inspection.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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:

A. Observed a large gap below the screen door greater than 1/4"

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

B. Observed the front door propped open at the beginning of this inspection.

[CA] Keep door closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations:

Observed an accumulation of food debris/grime/grease throughout the facility including but not limited to:

- the walls behind the cooks line
- the walls at the FRP below the three compartment sink
- the floor below the three compartment sink
- behind and below the one door cold top/preparation cooler

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Soup	Three door reach in cooler	37.00 Fahrenheit	
Mixed meat	Single door preparation cooler	38.00 Fahrenheit	
Stock	Three door reach in cooler	41.00 Fahrenheit	
Water	Preparation sink	121.00 Fahrenheit	
Water	Three compartment sink	129.00 Fahrenheit	
Water	Hand washing sink	108.00 Fahrenheit	
Rice	Rice cooker	168.00 Fahrenheit	
Chicken skewers	One door reach in cooler	41.00 Fahrenheit	
Cooked spinach	Three door upright cooler	41.00 Fahrenheit	

Overall Comments:

This inspection was conducted as a joint inspection by K. Vo. REHS, and J. Luces, REHS. This report was typed by J. Luces

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 **2/10/2026**. 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: MERWAIS NABIZADA
Owner

Signed On: January 27, 2026