

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 FA0268775 - TASTE OF PERSIA		Site Address 2011 TULLY RD, SAN JOSE, CA 95122		Inspection Date 01/08/2025		Placard Color & Score GREEN 84		
Program PR0399285 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZARE, HAMED		Inspection Time 12:10 - 13:10			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By HAMED (VIA PHONE)				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		N
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						
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						

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		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		X
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		

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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: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [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.

Only one of the three employees' three-year food handler cards were available for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Paper towel dispenser at the handwash station towards the back of the kitchen is partially obstructed with meat grinder. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Remove obstruction. Handwashing facility and ancillary equipment shall be easily accessible at all times.

Paper towels maintained outside of towel dispensers at the hand wash station in the front of the kitchen as well as in the restroom. [CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

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

Inspector Observations: Approximately 50+ containers of yogurt sauces, yogurt drinks, and diced tomato and cucumber salads maintained inside the two-door upright refrigerator at the front of the refrigerator measured between 43F to 45F. Main kitchen employee stated that the refrigerator has been inconsistent at maintaining temperature and a temperature log on the side of the refrigerator was maintained. Employee also stated that a technician is scheduled for repairs.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] All PHF items were relocated into the walk-in refrigerator to immediately cool and maintain cold. Temporarily discontinue usage of the two-door upright refrigerator until it is able to maintain PHF at 41F or below.

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

Inspector Observations: Hot water is not available at the two-compartment food preparation sink. Hot water faucet was inoperable. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Warm water is not available at the hand wash station in the back of the kitchen. Hot water faucet was inoperable. Warm water at the hand wash station inside the restroom measured at 74F. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the two-door upright refrigerator near the front of the facility measured between 43F to 46F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: At time of inspection, heavy smoke observed in the kitchen and inside dining room.

Employee stated that ventilation hood is currently on.

[CA] All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee.

Investigate cause and repair in an approved manner.

**** A follow-up inspection will be conducted to verify that ventilation is working properly and is able to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.**

Follow-up By
01/13/2025

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
Basmati rice	Rice warmer	159.00 Fahrenheit	
Half tomato skewer	Walk-in refrigerator	40.00 Fahrenheit	
Chicken skewer	Grill	176.00 Fahrenheit	Final cooking temperature
Raw beef skewer	Walk-in refrigerator	41.00 Fahrenheit	
Yogurt drink	Merchandise refrigerator	39.00 Fahrenheit	
Yogurt	Walk-in refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	
Beef skewer	Grill	171.00 Fahrenheit	Final cooking temperature
Raw lamb	Walk-in refrigerator	39.00 Fahrenheit	
Basmati rice	Stove	169.00 Fahrenheit	Reheating temperature
Raw chicken skewer	Walk-in refrigerator	40.00 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 **1/22/2025**. 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: Andy B.
Employee
Signed On: January 08, 2025