

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 FA0289658 - THE KEBAB SHOP		Site Address 1078 E BROKAW RD 30, SAN JOSE, CA 95131		Inspection Date 10/12/2026		Placard Color & Score GREEN 82		
Program PR0434461 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TKS RESTAURANTS, LLC.		Inspection Time 15:30 - 17:10			
Inspected By CRYSTAL GRIPPIN		Inspection Type ROUTINE INSPECTION		Consent By BLAS E.				FSC 08/12/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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			
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						
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

In the cold holding serving line, the taziki sauce measured 47°F-49°F, the cilantro-jalapeno hummus measured 52°F, and the fire hummus measured 49°F. Per PIC, the items were placed in the cold holding table at 10:30AM, more than 4 hours before time of measurement at 4:00PM. The water and ice in the cold holding table was not touching the food container inserts.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] The food items were voluntarily condemned and destroyed. The PIC added ice and water to the table.

Minor Violations

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

Inspector Observations:

Observed one expired food handler card (Claudia G.) at time of inspection.

[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:

Observed dirty tray and scoop blocking the handwash sink in the warewashing area.

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

[COS] Food handler removed items from sink.

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

Inspector Observations:

Observed scoop without handle stored inside container of diced cucumber-tomato mix.

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

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Quaternary ammonium sanitizer solution in bucket sanitizer at the cold holding serving line measured 100 ppm.

[CA] Wiping towels shall be stored in sanitizing solution of concentration of 200 ppm quaternary ammonium when not in use.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Saffron rice	Rice Warmer #2	154.00 Fahrenheit	
Steak	Drawer Cooler Under Stove	28.00 Fahrenheit	
Quaternary Ammonium Sanitizer	3-Compartment Sink	200.00 Fahrenheit	
Warm Water	Handwash Sinks - Front Line, Warewashing	100.00 Fahrenheit	
Cilantro-jalapeno hummus	Cold Holding Serving Line - Left	52.00 Fahrenheit	
Brown rice	Rice Warmer #1	152.00 Fahrenheit	
Cucumber tomato mix	3-Door Reach-In Cooler	40.00 Fahrenheit	
Hot Water	Prep Sink	120.00 Fahrenheit	
Diced tomatoes	Cold Holding Serving Line - Right	41.00 Fahrenheit	
Fire hummus	Cold Holding Serving Line - Left	49.00 Fahrenheit	
Hot Water	3-Compartment Sink	124.00 Fahrenheit	
Chicken kebab	Plating	186.00 Fahrenheit	Final Cook Temperature
Hummus	Walk-In Cooler	39.00 Fahrenheit	
Cucumber tomato mix	Cold Holding Serving Line - Right	38.00 Fahrenheit	
Quaternary Ammonium Sanitizer	Bucket Sanitizer - Front Serving Line	100.00 Fahrenheit	
Taziki sauce	Cold Holding Serving Line - Left	49.00 Fahrenheit	47-49°F
Lamb gyro cone	Vertical Broiler	24.00 Fahrenheit	24-30°F
Gyro meat	Steam Table	143.00 Fahrenheit	
Butter	Walk-In Freezer	12.00 Fahrenheit	IR
Milk	Walk-In Cooler	38.00 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 **10/26/2026**. 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: Blas E.
Shift Lead

Signed On: October 12, 2026