

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 FA0206381 - HALAL MEATS MARKET		Site Address 1538 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 11/04/2024		Placard Color & Score GREEN 79		
Program PR0420662 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name SHAFI, MOHAMMAD & ZAITC		Inspection Time 13:45 - 15:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MOHAMMAD SHAFI				FSC MOHAMMAD SHAFI 07/30/2029

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						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						N
K06	Adequate handwash facilities supplied, accessible	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		X			N

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		
K30	Food storage: food storage containers identified	X	
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: In the meat market prep area, observed multiple live cockroaches in the cracks and crevices of shelving and structure. In the same area, observed multiple dead cockroaches of all life stages on the floor, around shelving, and on top of prep tables. [CA]

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation in the open food area immediately. The open food prep area shall remain closed until there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. [SA] Facility operates a prepackaged market area and a meat market prep area. Meat market prep area to remain closed with no open food preparation to occur until approval to operate is provided during a follow-up inspection by County of Santa Clara, Department of Environmental Health.

Prepackaged market may continue to operate under condition that live activity does not contaminate food packaging and food in the area.

Follow-up By
11/06/2024

Minor Violations

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

Inspector Observations: In the market area, at the meat display cases, measured various meats including beef, lamb, and chicken stored between 42F and 49F. Measured ambient air temperature of meat display cases between 49F and 55F. Per operator, meat display cases were cleaned about an hour prior and are in the process of cooling back down. Noted that refrigeration continued to increase from 50F to 54F on the displayed temperature for refrigeration. [CA] Potentially hazardous foods shall be held cold at 41F or below to prevent bacterial growth. [SA] Operator adjusted thermostat for refrigerator and observed temperatures dropped from 54F to 22F. Operator to continue to maintain refrigeration where potentially hazardous foods are maintained at 41F or below.

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: In the walk-in refrigerator, observed goat meat stored directly on top of a storage rack. [CA] Ensure all meat is stored in a container separate from storage surfaces to prevent possible contamination of food.

Follow-up By
11/06/2024

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

Inspector Observations: In the market area, observed bags of beans and prepackaged dry food items stored on a single shelf placed on the floor. [CA] Ensure all food is stored at least 6" off the floor on approved shelving.

Follow-up By
11/06/2024

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: In the meat market prep area, observed wooden shelving installed to walls and beams. [CA] Ensure all wooden shelving is removed from the prep area, and replaced with approved shelving such as stainless steel shelving and/or NSF approved shelving.

Follow-up By
11/06/2024

In the meat market prep area, observed a counter-top oven/hot holding unit, and a 2 tier hot holding unit stored.

[CA] Ensure only approved equipment is installed in the meat market prep area. Remove unapproved equipment from the area.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations: In the meat market prep area, at the 2 compartment sink, observed faucet has been flipped and a hose has been permanently installed to the faucet. [CA] Ensure faucet is properly installed for the 2 compartment sink to provide hot and cold water and allow for use to clean and sanitize utensils and equipment. Hose shall be installed to another faucet for temporary use to clean and maintain the meat market prep area.

Follow-up By
11/06/2024

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

Inspector Observations: In the meat market prep area, observed multiple areas throughout the structure with both small and large cracks/crevices. [CA] Ensure cracks and crevices are properly and cleanly sealed to prevent possible harborage of vermin. All cracks and crevices around wall panels shall be properly sealed and affixed flush to walls.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
raw beef	walk-in refrigerator	38.00 Fahrenheit	
raw chicken	display refrigerator	42.00 Fahrenheit	
raw chicken	display refrigerator	48.00 Fahrenheit	
ground beef	display refrigerator	45.00 Fahrenheit	
raw lamb chop	display refrigerator	49.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ground chicken	display refrigerator	41.00 Fahrenheit	
raw goat meat	walk-in refrigerator	38.00 Fahrenheit	
ice cream	self-service display reach in freezer	10.00 Fahrenheit	
raw chicken	walk-in refrigerator	39.00 Fahrenheit	
raw shelled eggs	self-service display refrigerator	39.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
turkey	self-service display reach in freezer	5.00 Fahrenheit	
yogurt	self-service display refrigerator	39.00 Fahrenheit	
kebab meat	self-service display reach in freezer	5.00 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 **11/18/2024**. 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.

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 SHAFI
OWNER
Signed On: November 04, 2024