

# 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 FA0205913 - OREN'S HUMMUS CATERING		Site Address 1279 ALMA CT, SAN JOSE, CA 95112		Inspection Date 02/11/2026	
Program PR0307242 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OREN'S HUMMUS CATERINC		Inspection Time 13:40 - 15:15
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION		Consent By JUAN DE LOS SANTOS	FSC Juan De Los Santos 07/12/2026	

Placard Color & Score
<b>GREEN</b>
<b>95</b>

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						
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		
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0205913 - OREN'S HUMMUS CATERING	Site Address 1279 ALMA CT, SAN JOSE, CA 95112	Inspection Date 02/11/2026
Program PR0307242 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name OREN'S HUMMUS CATERING LLC	Inspection Time 13:40 - 15:15
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

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

**Inspector Observations: In the warewash area: water temperature at hand wash sink measured 67F.**

**[CA] Hand wash facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

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

**Inspector Observations: Hand wash sink in warewash area observed draining very slowly.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
water	restroom hand wash sink	100.00 Fahrenheit	
water	3 comp sink	136.00 Fahrenheit	
water	hand wash sink - warewash area	67.00 Fahrenheit	
water	janitorial sink	125.00 Fahrenheit	
raw chicken	walk in cooler 2	38.00 Fahrenheit	
ambient	walk in cooler 1	39.00 Fahrenheit	
cooked eggplant	walk in cooler 3	38.00 Fahrenheit	
raw shell eggs	walk in cooler 2	39.00 Fahrenheit	IR
quaternary ammonium	3 comp sink	200.00 PPM	
ambient	walk in cooler 3	37.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	

### Overall Comments:

**Note: Minor remodeling observed during inspection. Operator stated that a new wholesale production room is being constructed. Further evaluation needed to determine if plan check submittal is required.**

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 **2/25/2026**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0205913 - OREN'S HUMMUS CATERING	<b>Site Address</b> 1279 ALMA CT, SAN JOSE, CA 95112	<b>Inspection Date</b> 02/11/2026
<b>Program</b> PR0307242 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> OREN'S HUMMUS CATERING LLC	<b>Inspection Time</b> 13:40 - 15:15

**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:** Juan De Los Santos  
PIC

**Signed On:** February 11, 2026