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



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 K42 Garbage & refuse properly disposed; facilities maintained		OFFIC	IAL INSPEC	TION R	EPORT						
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LAWRENCE BODSON ROUTNE INSPECTION ASSEL MARJ 31902027 RISK FACTORS AND INTERVENTIONS IN DOUT BROWN PBI		FOOD SVC OP 0-5 EMPLOYEES RC 2									V
Mail Demonstration of knowledge; food safety certification X						,			1	00	
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R202 DAFLWYD0X Ver. 2.39.7

OFFICIAL INSPECTION REPORT

	Site Address 2055 GATEWAY PL, S	te Address 055 GATEWAY PL, SAN JOSE, CA 95110			Inspection Date 06/10/2025		
Program Owner Name Inspection T PR03030003 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 MARJI, HAITHAM ISSA 10:00 - 1							
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

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
cheese	preparation refrigerator	41.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
preparation refrigerator	service	39.00 Fahrenheit	
juice	standing refrigerator	40.00 Fahrenheit	
water	3 compartment sink	120.00 Fahrenheit	
roast beef	preparation refrigerator	39.00 Fahrenheit	
soup	hot holding unit	147.00 Fahrenheit	
meat balls	hot holding unit	171.00 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 6/24/2025. 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: Aseel Marji

PIC

Signed On: June 10, 2025