

# 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

<b>Facility</b> FA0269286 - FIERYCHICKZ/THE KEBAB GUYS		<b>Site Address</b> 1727 BERRYESSA RD A, SAN JOSE, CA 95133		<b>Inspection Date</b> 10/21/2025	
<b>Program</b> PR0400486 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> SALIH INCI		<b>Inspection Time</b> 12:10 - 13:50
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ELIZABETH	<b>FSC</b> SALIHI INCI 10/03/2028		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>82</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				N
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						S
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		S
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
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		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: At the only kitchen handsink, observed box of cabbage, a fan, and other items stored in front of the sink, partially obstructing it. Observed a yellow chemical spray bottle was stored inside, and a wiping cloth stored hanging off the edge of the handsink.**

**[CA] Keep handsink unobstructed at all times. Do not store items inside the handsink. Handsinks must be accessible and clear to make handwashing not only possible, but likely.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed approximately 3-5 flies in the kitchen.**

**[CA] Keep facility clear of flies.**

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: 1) In an upright 2-door freezer: observed raw meat stored above ready-to-eat foods (fries).**

**2) On the dry storage shelf: observed some prepackaged foods were opened and not properly re-sealed/covered (carton of powdered mashed potatoes, container of granulated onion).**

**[CA] Store raw meats below ready-to-eat foods to prevent contamination. Keep foods sealed to prevent contamination.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: In the warewashing area, on a low shelf left of the 3-compartment sink: observed bottles of household cockroach-killing powder.**

**[CA] Only those pesticides that are necessary and specifically approved for use in a food facility may be used (in accordance with the manufacturer's instructions). Remove pesticide from facility and only utilize professional pest control services.**

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

**Inspector Observations: Observed containers of food stored directly on the floor throughout the kitchen (box of cabbage next to the handsink, large plastic buckets, bag of food, etc).**

**[CA] Store food at least 6 inches above the floor on approved flooring.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Observed heavy food build-up under refrigerator handles throughout the facility, particularly the front reach-down refrigerators near the cash register, and the rear upright refrigerator.**

**[CA] Keep surfaces clean.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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**Inspector Observations: 1) Observed employee's phone stored on prep surface of prep unit.**

**[CA] Do not store personal items on food prep surfaces.**

**2) Observed mop stored with mop head on floor.**

**[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.**

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

**Inspector Observations: Observed accumulation of debris on floor sink finishes, especially the floor sink located under the front upright freezer.**

**[CA] Keep floors/surfaces clean.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
CHICKEN	FRYER BASKET	175.00 Fahrenheit	
MEATS, FRIES	UPRIGHT FREEZER	10.00 Fahrenheit	
MACARONI AND CHEESE	UPRIGHT REFRIGERATOR, REAR AREA	75.00 Fahrenheit	COOLING; COOKED AND PREPPED 20 MINUTES PRIOR
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
MILK, RAW CHICKEN	UPRIGHT REFRIGERATOR, REAR AREA	40.00 Fahrenheit	

## Overall Comments:

**When manually warewashing dishes/equipment:**

- 1) Wash with soap and water**
- 2) Rinse with water**
- 3) Sanitize with 100ppm chlorine, 150-400ppm quaternary ammonia, or per manufacturer directions.**
- 4) Air-dry**

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 **11/4/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Elizabeth Gomez  
Employee

**Signed On:** October 21, 2025