

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0277550 - KABUL AFGHAN CUISINE		Site Address 351 W WASHINGTON AV, SUNNYVALE, CA 94086		Inspection Date 12/29/2025	
Program PR0419493 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KABURA INC		Inspection Time 12:00 - 14:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By ERISS NAIMI	FSC Not Available		

Placard Color & Score GREEN 68

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		X			S
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				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		
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND THE FIRST HAND WASH SINK NEAR THE COOKING EQUIPMENT, WITH SOME CONTAINER LIDS INSIDE THE HAND WASH SINK. FOUND SOME LARGE TRAYS WITH GLASSES BLOCKING THE SECOND HAND WASH SINK IN THE FOOD PREP AREA. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS

MISSING PAPER TOWELS AT THE HAND WASH SINK IN THE BAR. [CA] PROVIDE PAPER TOWELS.

Minor Violations

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

Inspector Observations: REPEAT VIOLATION

MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS. [CA] FOOD FACILITIES THAT PREPARE, HANDLE, OR SERVE NON-PREPACKAGED POTENTIALLY HAZARDOUS FOOD SHALL HAVE A VALID FOOD SAFETY CERTIFICATE AVAILABLE FOR REVIEW AT ALL TIMES.

FOOD HANDLER'S CARDS ARE NOT AVAILABLE UPON REQUEST. [CA] ENSURE ALL FOOD EMPLOYEES HAVE A VALID FOOD HANDLER CARD AND KEEP CERTIFICATES ON FILE IN FACILITY FOR REVIEW BY SPECIALIST.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: FOUND SOME UNUSED PLATES ACCUMULATING DUST ON A SHELF IN THE BACK OF THE FOOD PREPARATION AREA. [CA] ENSURE ALL THE EQUIPMENT IN THE PREMISES ARE MAINTAINED CLEAN.

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: FOUND RAW CHICKEN AND BEEF KABABS STORED ABOVE READY TO EAT FOOD IN THE WALK IN COOLER. [CA] STORE RAW FOOD OF ANIMAL ORIGIN BELOW COOKED AND READY TO EAT FOOD.

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

Inspector Observations: FOUND CLEANING SUPPLIES STORED ABOVE ALUMINUM FOIL AND WRAP FILM ON A SHELF NEAR THE MOP SINK. [CA] KEEP CLEANING SUPPLIES BELOW AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: FOUND A LARGE BOX WITH LAMB STORED ON THE FLOOR IN THE KITCHEN. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR. NOTE: THE FOOD EMPLOYEE IS WORKING ON THIS ITEM; REMOVING THE FAT.

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: FOUND A CLOTH COVERING THE LETTUCE IN THE REFRIGERATOR. [CA] USE APPROVED FOOD COVERINGS LIKE SERAN WRAP, ALUMINUM FOIL OF AN APPROVED COVER.

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

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Inspector Observations: FOUND THE ICE SCOOP HANDLE TOUCHING THE ICE INSIDE THE ICE CHEST IN THE WAITING SERVICE AREA. [CA] THE HANDLE SHALL NOT TOUCH CONSUMABLE ICE.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND 2 NON WORKING LIGHTS AT THE LARGE HOOD. [CA] PROVIDE WORKING LIGHTS.

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

Inspector Observations: FOUND A WIPING CLOTH IN THE FOOD PREPARATION AREA. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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: FOUND A LEAK AT THE HAND WASH SINK BY THE COOKING EQUIPMENT. THE HOT WATER IS NOT DISPENSING FROM THE FAUCET. [CA] REPAIR THE LEAK AND ENSURE THAT HOT WATER AT 100F MINIMUM IS RESTORED.

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

Inspector Observations: FOUND A BACKPACK ON THE SHELF NEXT TO CLEAN UNIFORMS. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SHRIMP	WALK IN COOLER	35.00 Fahrenheit	
MILK	WALK IN COOLER	35.00 Fahrenheit	
RICE	HOT HOLDING	190.00 Fahrenheit	
KABOBS	REACH IN REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BUTTER	WALK IN COOLER	35.00 Fahrenheit	
CHICKEN	REACH IN REFRIGERATOR	38.00 Fahrenheit	
PHYLLO	WALK IN COOLER	35.00 Fahrenheit	
SWEET POTATO	HOT HOLDING	183.00 Fahrenheit	
BEVERAGES	BAR REFRIGERATOR	38.00 Fahrenheit	
RICE	WALK IN COOLER	35.00 Fahrenheit	
YOGURT WITH SPICES	COLD HOLDING	41.00 Fahrenheit	
ICE CREAM	REACH IN FREEZER	-6.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
BEEF	COOKING TEMP	190.00 Fahrenheit	
RICE	REACH IN REFRIGERATOR	38.00 Fahrenheit	
SPINACH DIP	HOT HOLDING	136.00 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 **1/12/2026**. 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.

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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: ERISS NAIMI
PIC

Signed On: December 29, 2025