

**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><br>FA0210385 - DIAMOND GAS AND MARKET #9       |  | <b>Site Address</b><br>625 S WINCHESTER BL, SAN JOSE, CA 95128 |                                 | <b>Inspection Date</b><br>09/17/2025 |   | <b>Placard Color &amp; Score</b><br><span style="font-size: 2em; font-weight: bold;">GREEN</span><br><span style="font-size: 3em; font-weight: bold;">91</span> |
| <b>Program</b><br>PR0302863 - NO FOOD PREP <5,000 SQ FT - FP06 |  |  | <b>Owner Name</b><br>RAJAB KHAN |                                      | <b>Inspection Time</b><br>11:20 - 12:10 |   |
| <b>Inspected By</b><br>HINA WYNE                               | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>LETICIA                                   | <b>FSC Exempt</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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | 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  |       |       |        |     |     |     |
| 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     |        |     |     | N   |
| 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                                | X   |     |
| 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                                    |     |     |
| K46 No unapproved private home/living/sleeping quarters                                 |     |     |
| K47 Signs posted; last inspection report available                                      | X   |     |

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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

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

**Inspector Observations: HOT RUNNING WATER AT HAND WASHING SINK WAS MEASURED 84 F.**  
**[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.**

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

**Inspector Observations: DUST DEBRIS ON A RESTROOM VENT.**  
**[CA] Clean dust off for proper ventilation.**

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: LACK RACK FOR HANGING MOP AND MOP WAS LEFT IN A MOP BUCKET.**  
**[CA] Mop rack or other devices not made available to hang and store cleaning tools. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: MISSING PLACARD.**  
**[CA] The placard shall not be defaced, marred, or camouflaged.**

### Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

### Measured Observations

| Item        | Location              | Measurement       | Comments |
|-------------|-----------------------|-------------------|----------|
| SANDWITCHES | REFRIGERATION         | 41.00 Fahrenheit  |          |
| BURGERS     | FREEZER               | 18.00 Fahrenheit  |          |
| HOT WATER   | HAND WASHING RESTROOM | 81.00 Fahrenheit  |          |
| MILK        | WALK IN COOLER        | 41.00 Fahrenheit  |          |
| HOT WATER   | HAND WASHING          | 84.00 Fahrenheit  |          |
| ICE CREAM   | OPEN ON TOP FREEZER   | 15.00 Fahrenheit  |          |
| HOT WATER   | JANITORIAL SINK       | 120.00 Fahrenheit |          |

### Overall Comments:

**PLACARD WAS MISSING: THE PLACARD IS THE PROPERTY OF THE SANTA CLARA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH AND SHALL NOT BE REMOVED, COPIED, OR ALTERED IN ANY WAY. ORDINANCE CODE SECTION B11-55**

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 **10/1/2025**. 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.

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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



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**Received By:** LETICIA  
PIC

**Signed On:** September 17, 2025