

# 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 FA0283452 - ZARZOUR KABOB & DELI		Site Address 2056 CURTNER AV, SAN JOSE, CA 95124		Inspection Date 11/25/2024	
Program PR0425180 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZAINEB ALKHALEEF		Inspection Time 14:00 - 15:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By JASIM & PATTY	FSC Zahraa Alkhaleef 8/11/29	

Placard Color & Score
<b>GREEN</b>
<b>90</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						S
K07 Proper hot and cold holding temperatures		X		X			N
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	X	
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Major: Measured container of beef & celery stew holding at 64F in 2 door upright for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F or hot held at or above 135Fs. [COS] Operator directed to reheat PHFs to 165F.**

**Minor: Measured container of lamb chunks and spinach stew holding between 44F - 46F in 2 door upright for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.**

### Minor Violations

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

**Inspector Observations: Found several single use containers being reused for storage of other food items in prep area. [CA] Single use food container shall not be reused to store food.**

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

Item	Location	Measurement	Comments
beef & celery stew	2 door upright	64.00 Fahrenheit	for less than 4 hours. COS - reheat to 165F. Final reading at 173F.
ground beef skewer	grill	123.00 Fahrenheit	process of cooking
pickled vegetables	2 door cold top	40.00 Fahrenheit	
fava bean rice	hot holding	193.00 Fahrenheit	
egg plant stew	hot holding	189.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
ambient	2 door upright	40.00 Fahrenheit	
spinach stew	hot holding	190.00 Fahrenheit	
sauce	2 door reach in	41.00 Fahrenheit	
spinach stew	2 door upright	46.00 Fahrenheit	
chicken skewer	grill	112.00 Fahrenheit	process of cooking, final reading at 198F
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
raw chicken skewer	1 door upright	38.00 Fahrenheit	
fries	2 door upright freezer	1.90 Fahrenheit	
lamb chunks	2 door upright	44.00 Fahrenheit	between 44F - 46F

### Overall Comments:

**NEW FACILITY NAME: Zarzour Kabob And Deli**

**NEW OWNER: Zarzour Kabob And Deli Inc**

**The applicant has completed the application for an Environmental Health Permit**

**The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 12/1/24 - 11/30/25.**

**This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.**

**Okay to Operate.**

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**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 11/25/24.\***

**Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **12/9/2024**. 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



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**Received By:** Jasim Alkhaleef  
Chef

**Signed On:** November 25, 2024