

# 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> FA0205822 - LAHORI RESTAURANT		<b>Site Address</b> 1202 E SANTA CLARA ST, SAN JOSE, CA 95116		<b>Inspection Date</b> 01/14/2025		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>70</b> </div>		
<b>Program</b> PR0303138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> ADEEL MUJAHID		<b>Inspection Time</b> 11:30 - 12:40			
<b>Inspected By</b> ALEXANDER ALFARO		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ELVA				<b>FSC</b> Adeel Mujahid 5/21/2025

  

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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		
K11	Proper reheating procedures for hot holding		X		X			
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X		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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

# OFFICIAL INSPECTION REPORT

Facility FA0205822 - LAHORI RESTAURANT	Site Address 1202 E SANTA CLARA ST, SAN JOSE, CA 95116	Inspection Date 01/14/2025
Program PR0303138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ADEEL MUJAHID	Inspection Time 11:30 - 12:40
K48	Plan review	
K49	Permits available	X
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

#### Inspector Observations:

#### REPEAT VIOLATION:

*Chicken curry in the steam table was measured at 80°F. Per staff they heat up food in the steam table and then finish heating on a pot for service.*

*[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.*

*[COS] Staff reheated all food items on the stove to 165°F.*

K14 - 8 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, 114125(b), 114141

#### Inspector Observations:

*Dishwasher measured at 0 PPM while actively ware washing. Per staff they have dedicated staff that come in later to wash all the dishes.*

*[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.*

*[SA] Facility will use the 3 compartment sink for warewashing until the dishwasher is repaired, serviced, or operated correctly.*

### Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

#### Inspector Observations:

*On the prep sink drainboard, a pot of chicken was found thawing with water above 80°F.*

*[CA] Water temperature shall be under 70°F while thawing food.*

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

#### Inspector Observations: REPEAT VIOLATION:

*Observed containers of foods without labels.*

*[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

#### Inspector Observations:

*Mango Lassi and kheer made in the facility lack labels. The items are available for self service at the upright cooler near the register.*

*[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

# OFFICIAL INSPECTION REPORT

Facility FA0205822 - LAHORI RESTAURANT	Site Address 1202 E SANTA CLARA ST, SAN JOSE, CA 95116	Inspection Date 01/14/2025
Program PR0303138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ADEEL MUJAHID	Inspection Time 11:30 - 12:40

**Inspector Observations:**

**Facility lacks the testing materials for their choice of sanitizer, chlorine.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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

**Inspector Observations:**

**REPEAT VIOLATION:**

**Facility is using a large stock pot burner outside of the exhaust hood.**

**[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment. Move, reorganize, or remove equipment to comply.**

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

**Inspector Observations:**

**The Environmental Health Permit is not posted within public view.**

**[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations: --48 HOUR NOTICE--**

**Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,975.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).**

**A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.**

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Goat Curry	Steam Table	135.00 Fahrenheit	
Water	Hand Sink	140.00 Fahrenheit	
Lassi	Upright Cooler	37.00 Fahrenheit	
Water	Three Compartment Sink	145.00 Fahrenheit	
Chicken Curry	Steam Table	81.00 Fahrenheit	
Frozen Dessert	Display Freezer	-10.00 Fahrenheit	
Ground Beef	Upright Freezer	4.00 Fahrenheit	
Chlorine	Dishwasher	0.00 PPM	

## Overall Comments:

**Notes:**

**- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.**

# OFFICIAL INSPECTION REPORT

Facility FA0205822 - LAHORI RESTAURANT	Site Address 1202 E SANTA CLARA ST, SAN JOSE, CA 95116	Inspection Date 01/14/2025
Program PR0303138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ADEEL MUJAHID	Inspection Time 11:30 - 12:40

***A compliant investigation was conducted in conjunction with this routine inspection.***

***- A Food Safety Certificate shall only be presented at one facility. Ensure each restaurant has at least one certificated individual.***

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 **1/28/2025**. 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:** Elva Arciniaga  
Cook  
**Signed On:** January 14, 2025