

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 FA0208442 - KABILA SWEETS & INDIAN CUISINE	Site Address 2860 QUIMBY RD 120, SAN JOSE, CA 95148	Inspection Date 09/01/2026
Program PR0305530 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KABILA SJ INC	Inspection Time 13:00 - 14:15
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By PARMINDER BANGA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: Some open bag food products were stored on the shelf in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

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

Inspector Observations: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

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

Inspector Observations: Some individually packaged desserts and snacks, and others made in the facility but stored on the self-serve area do not have any label.

[CA] Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:

- 1. The common name of the food**
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- 3. An accurate declaration of the quantity of contents.**
- 4. The 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

Inspector Observations: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

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: During the time of this inspection, the following equipment were observed to be added in the facility: One new tandoori oven, deep fryer, a stove, upright mechanical dishwasher back in the kitchen area and a handwash station in the front counter.

[CA] Please submit plan and specification to to our office's plan check unit by emailing the documents to dehplanchek@deh.sccgov.org within two weeks. The installation project must be finalized within three months.

These new equipment shall not be used until approved by an employee from our plan check unit.

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: *Some clean working utensils including the slicer were stored in unclean container/surface.*

[CA] *All reusable utensils including the ice scoop must be stored on clean surface/container in between use.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Walk-in cooler	34.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Chicken	Preparation fridge	39.00 Fahrenheit	
Yogurt	Preparation fridge	35.00 Fahrenheit	

Overall Comments:

Change of Ownership:

Note: 1. This limited inspection is conducted for a change of ownership for SR0886147

NEW OWNER: Kabila SJ, INC

NEW FACILITY NAME: Kabila Sweets and Indian Cuisine.

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

FP11 \$2,281.00: --will be invoiced and mailed to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner's date.

Permit issued and valid: 09/01/26 - 08/31/27. The permit will be deemed invalid if the permit fee is not paid in full within 30 days of the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be made within 10 days. Okay to operate as of today.

The official Environmental Health permit must be post on public view, and a copy of the most recent inspection report must be kept on file for review by anyone upon request. Someone from the facility must take a food manager certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must have valid food handler cards within 30 days of hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.

Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.

**Structural Review inspection conducted on 09/01/2026.*

2. Prior to the installation of any new equipment, equipment layout plan and specification submittal is required to Plan Check. Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impounding of the equipment. Any unapproved equipment will not be allowed for use.

Plan check consultation hours are Monday through Friday 7:30AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>.

Or contact dehplanchek@deh.sccgov.org for information on the plan submittal process and fees.

3.Facility should notify district specialists should there be a change in the number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

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 **9/15/2026**. 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: Parminder Banga
Owner

Signed On: September 01, 2026