

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 FA0209431 - STONE STEW LLC		Site Address 4233 MOORPARK AV, SAN JOSE, CA 95129		Inspection Date 02/19/2026	
Program PR0301539 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NASIM FAZLI / CHARLIS YOU		Inspection Time 14:05 - 16:05
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By CHARLIS	FSC Charlis A Younan 4/23/26		

Placard Color & Score
GREEN
81

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		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
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				N

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		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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	X
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: Container of rice held by the cook line was measured at 63F. Per employee the rice was put out an hour ago. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F; if cold holding shall be held at or below 41F.

[SA] Employee will subject the food to time where it will be discarded if not used within the next 3 hours.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1) Old rodent droppings observed under the shelves in the dry storage room and encrusted on top of the dishwasher. [CA] Food facility shall be kept free of rodent and rodent debris. Clean and sanitize affected areas.

Review facility's last two pest control service reports dated 12/1/25 and 1/5/26. Reports did not note any rodent activity.

2) Small flies observed around the bar area. [CA] Food facility shall be kept free of flies and fly activity.

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: Inside the walk-in cooler, raw fish stored above vegetables. [CA] Properly store raw food separate or below ready-to-eat food to prevent cross-contamination.

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

Inspector Observations: Observed aerosol bottle of insecticide stored before the bar. [CA] Discontinue use of household insecticide and recommend using approved pest control service.

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

Inspector Observations: Used wiping towels observed stored above food prep area. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: Facility's Environment Health Permit expired on 1/31/26. [CA] Facility shall not operate without a valid Environmental Health Permit.

[COS] Operator paid invoice for permit renewal online.

Receipt number: 3915903853

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Handwash sink	100.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Broccoli	Food prep unit insert	39.00 Fahrenheit	
Fish	Cooked	172.00 Fahrenheit	
Rice	Prep sink	55.00 Fahrenheit	1 Hour into cooling
Ashreshtsh stew	Walk-in cooler	64.00 Fahrenheit	3 hours into cooling
Ribs	Walk-in cooler	40.00 Fahrenheit	
Chickpeas	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Rice	By cook line	63.00 Fahrenheit	
Hot water	Three compartment	120.00 Fahrenheit	
Milk	Walk-in cooler	40.00 Fahrenheit	
Yogurt	Food prep unit insert	38.00 Fahrenheit	
Rice	Walk-in cooler	41.00 Fahrenheit	
Raw lamb	Walk-in cooler	39.00 Fahrenheit	
Rice	Warmer	145.00 Fahrenheit	

Overall Comments:

Facility only does cooling for two items - permit category will be evaluated for possible update to RC2.

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 **3/5/2026**. 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.

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: Charlis A Younan
Owner

Signed On: February 19, 2026