

# 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>FA0275231 - SAJJ MEDITERRANEAN                               |  | <b>Site Address</b><br>4140 N FIRST ST, SAN JOSE, CA 95112 |                                   | <b>Inspection Date</b><br>07/27/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">92</div> |  |                                          |  |
| <b>Program</b><br>PR0415935 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                            | <b>Owner Name</b><br>FALAFEL, INC |                                      | <b>Inspection Time</b><br>15:25 - 16:25 |                                                                                                                                                                                                  |  |                                          |  |
| <b>Inspected By</b><br>MAVERICK CHIN                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                                   | <b>Consent By</b><br>MARTHA          |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Martha Cardenas<br>04/25/2027 |  |
|                                                                                 |  |                                                            |                                   |                                      |                                         |                                                                                                                                                                                                  |  |                                          |  |

  

| 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  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | 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  |       |       |        |     |     | 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  |       |       |        |     |     | S   |
| K22                            | Sewage and wastewater properly disposed                                     | X  |       |       |        |     |     |     |
| K23                            | No rodents, insects, birds, or animals                                      | X  |       |       |        |     |     | S   |

  

| 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                                |     |     |
| 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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|                                                                          |                                   |                                                     |                                  |
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| Program<br>PR0415935 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>FALAFEL, INC                          | Inspection Time<br>15:25 - 16:25 |
| 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:

**Eggplant ragout measured 123F while maintained in the steam table at the front service line. Per staff, it had been cooked less than 1.5 hours prior and placed into hot holding.**

**Potentially hazardous sauces (salsas, tzatziki, etc.) in individually portioned cups measured between 69F and 70F while maintained in an insert on top of a preparation surface near the cook-line. Per staff, sauces had been removed from refrigeration less than 45 minutes prior.**

**[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.**

**[COS] Eggplant ragout was reheated to greater than 165F and placed back into hot holding. Potentially hazardous sauces were relocated to the walk-in cooler.**

### Minor Violations

No minor violations were observed during this inspection.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                             | Location                                  | Measurement       | Comments |
|----------------------------------|-------------------------------------------|-------------------|----------|
| quaternary ammonium sanitizer    | three compartment sink                    | 200.00 PPM        |          |
| eggplant ragout - left cook-line | hot box - right cook-line                 | 159.00 Fahrenheit |          |
| warm water                       | hand sinks                                | 100.00 Fahrenheit |          |
| cilantro lime sauce              | two-door under-counter cooler - cook-line | 40.00 Fahrenheit  |          |
| tzatziki                         | two-door under-counter cooler - cook-line | 40.00 Fahrenheit  |          |
| lentil soup                      | hot box - left cook-line                  | 143.00 Fahrenheit |          |
| turmeric rice                    | hot hold - front service                  | 168.00 Fahrenheit |          |
| lentil soup                      | hot hold - front service                  | 163.00 Fahrenheit |          |
| beef shawarma                    | walk-in cooler                            | 39.00 Fahrenheit  |          |
| hot water                        | three compartment sink                    | 120.00 Fahrenheit |          |
| lentil mix                       | drawer coolers                            | 38.00 Fahrenheit  |          |
| lamb                             | hot hold - front service                  | 164.00 Fahrenheit |          |
| hot water                        | prep sink                                 | 120.00 Fahrenheit |          |
| chicken shawarma                 | hot hold - front service                  | 156.00 Fahrenheit |          |
| frozen fries                     | two-door upright freezer - back kitchen   | 20.00 Fahrenheit  |          |
| cubed tomatoes                   | walk-in cooler                            | 39.00 Fahrenheit  |          |
| hummus                           | cold hold inserts - front service line    | 40.00 Fahrenheit  |          |
| feta cheese                      | two-door upright cooler - back kitchen    | 41.00 Fahrenheit  |          |
| hummus                           | prep cooler - cook-line                   | 39.00 Fahrenheit  |          |
| chickpeas                        | prep cooler - cook-line                   | 39.00 Fahrenheit  |          |
| tzatziki                         | cold hold inserts - front service line    | 41.00 Fahrenheit  |          |

### Overall Comments:

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|                                                                          |                                                     |                                  |
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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 **8/10/2026**. 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 |



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**Received By:** Martha C.  
Manager

**Signed On:** July 27, 2026