

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 FA0213511 - CHELO KABABI RESTAURANT	Site Address 1236 S WOLFE RD, SUNNYVALE, CA 94086	Inspection Date 09/22/2026
Program PR0301411 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name RAHBAR, MENDI	Inspection Time 16:00 - 16:40
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By MARYAM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/16/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 09/22/2026

Cited On: 09/16/2026

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

Compliance of this violation has been verified on: 09/22/2026

Cited On: 09/16/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 09/22/2026

Cited On: 09/16/2026

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, 14125(b), 114141

Compliance of this violation has been verified on: 09/22/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
meat skewers	2-door upright cooler (1)	41.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
raw meat	walk-in cooler	41.00 Fahrenheit	
rice	walk-in cooler	58.00 Fahrenheit	Cooling. Per PIC, cooked 3 hours prior to temperature measurement.
sanitizer (chlorine)	mechanical dishwasher	50.00 Fahrenheit	
cooked meat	2-door upright cooler (2)	39.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 9/16/2026).

The following major violations have been verified as in compliance:

- **K05: Improper handwashing.** Observed proper handwashing and glove usage by employees at the time of inspection. Discussed handwashing policy with PIC.

- **K07: Improper holding temperatures.** Measured all foods at proper holding temperatures at time of inspection.

--- **Per PIC, the walk-in cooler was serviced on 9/16/2026. Measured the ambient temperature of the unit at 39F and observed thermometers placed in each unit.**

- **K09: Improper cooling methods.** Observed large tubs of rice properly cooling in the walk-in cooler. Per PIC, rice was separated into smaller containers, then washed in cold water prior to storage in the walk-in cooler. Ensure foods are properly cooled from 135F to 70F within 2 hours, then from 70F to 41F within 4 hours.

- **K14: Improper sanitization of food contact surfaces.** Observed the 3-compartment sink was properly set up with chlorine sanitizer at the time of inspection. Discussed warewashing policy with PIC.

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The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **10/6/2026**. 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: Maryam Lane
Manager
Signed On: September 22, 2026