

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 FA0208179 - LAHORI RESTAURANT		Site Address 2565 N 1ST ST, SAN JOSE, CA 95131		Inspection Date 07/24/2026		Placard Color & Score GREEN 74		
Program PR0305197 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WAHEED AHMED & ADEEL M		Inspection Time 14:25 - 15:25			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By AMON				FSC Not Available

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						
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		
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		
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	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Observed a food worker clean metal skewers for the tandoor oven and pass it over to the prep cook without a sanitizer step.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM).

[COS] The food worker was directed not to use the skewer and was returned to be sanitized. A 100 ppm chlorine sanitizer solution was set up at the time of inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: REPEATED VIOLATION

A current manager's food safety certificate was not available.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations:

Observed vermin activity at the following locations:

- One dead adult german cockroach on the stainless steel back paneling of the preparation sink
- One dead adult german cockroach on the shelf above the hand washing sink adjacent to the hand washing sink
- Cockroach fecal spotting at the corners and edges around the shelving above the preparation sink

[CA] The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

Remove the dead cockroaches and fecal spotting and clean and sanitize the affected areas. No live cockroach activity was observed at this time. It was discussed with the owner that commercial services are conducted every two weeks by Bug Master.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed an accumulation of grime/debris at the following locations:

- Throughout the interior and exterior surfaces of the reach in cooler across from the cooks line
- Throughout the wire rack shelving near the water heater

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations:

Observed the tandoor at the right side of the cooks line to extend outside of the ventilation hood *Note: there is a small stainless steel table installed between the cooking equipment that can be removed to allow for sufficient space for cooking equipment at the line.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations:

Observed multiple soiled wiping cloths stored on preparation surfaces

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed a leak below the front hand washing sink adjacent to the preparation sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

1. Replace the missing ceiling tiles above the preparation area

2. Replace the missing electrical cover outlet above the handwashing sink near the preparation sink

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Observed an accumulation of grime/debris at the following locations:

- On the walls below and above the three compartment sink; portions of the FRP below the three compartment sink is heavily deteriorating
- On the walls above and below the preparation sink area
- On the walls behind the steam table
- Throughout the floors surrounding the water heater

[CA] Maintain floors, walls, and ceilings clean and in good repair.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
WATER	THREE COMPARTMENT SINK	127.00 Fahrenheit	
WHITE FISH	WALK IN COOLER	41.00 Fahrenheit	
SLICED TOMATO	PREP COOLER	40.00 Fahrenheit	
COOKED CHICKPEAS	WALK IN COOLER	41.00 Fahrenheit	
YOGURT CHICKEN	PREP COOLER	38.00 Fahrenheit	
WATER	FRONT HAND WASHING SINK	100.00 Fahrenheit	
CHANA	PREP TABLE	156.00 Fahrenheit	ACTIVELY COOLING
CHICKEN	STEAM TABLE	188.00 Fahrenheit	
CURRY CHICKEN	PREP COOLER	38.00 Fahrenheit	
RAW MARINATED CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMP DISH MACHINE	50.00 PPM	CHLORINE
CHICKEN	TANDOOR	187.00 Fahrenheit	FINAL COOKING TEMP
CHANA CURRY	STEAM TABLE	155.00 Fahrenheit	

Overall Comments:

A complaint investigation was conducted in conjunction with this routine inspection. Refer to record CO0160345 for details.

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 **8/7/2026**. 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: ADEEL MUJAHID
OWNER
Signed On: July 24, 2026