

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 FA0213942 - FALAFEL FLARE		Site Address 470 N MATHILDA AV, SUNNYVALE, CA 94086	Inspection Date 07/29/2025
Program PR0300732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SHOEB MOHAMMED	Inspection Time 14:10 - 14:45
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By MO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/23/2025

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

Compliance of this violation has been verified on: 07/29/2025

Minor Violations

Cited On: 07/23/2025

K06 - 3 Points - Inadequate handwash facilities; supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 07/29/2025

Cited On: 07/23/2025

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

This violation found not in compliance on 07/29/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
yogurt sauce	drawer cooler	43.00 Fahrenheit	
sliced tomatoes	drawer cooler	43.00 Fahrenheit	
falafel filling	drawer cooler	40.00 Fahrenheit	

Overall Comments:

Joint inspection and report written by Hayley Mentz

A follow-up inspection was conducted to verify compliance of major violations from routine inspection conducted on 7/23/2025 are in compliance.

K07: Potentially hazardous foods were measured at 41°F and below.

K14: Meat slicer was observed cleaned and without old food debris.

K06: Handwashing sink at cook-line was no longer blocked by AC unit.

K35: 3 door prep-cooler was observed not repaired. Per PIC still waiting on parts. No foods observed stored in cooler. Operator will send receipt and pictures of temperature via email to verify 3 door prep cooler is in compliance after repairs.

The prep-sink faucet was in good repair and working.

Placard was changed from yellow to green.

Continue to work on violations noted on last inspection report.

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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 **8/12/2025**. 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: mohammed shoeb
owner
Signed On: July 29, 2025