

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 FA0211521 - NAIMAT KADAH		Site Address 1498 ISABELLA ST, SANTA CLARA, CA 95050		Inspection Date 02/02/2021	
Program PR0307467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KADAH, NAIMAT		Inspection Time 12:20 - 14:00
Inspected By CALVIN HEE	Inspection Type ROUTINE INSPECTION	Consent By MOHAMMAD	FSC Mohammad Usman 07/01/2024		

Placard Color & Score

YELLOW

46

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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			N
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		
K30 Food storage: food storage containers identified	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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	X	
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	X	

OFFICIAL INSPECTION REPORT

Facility FA0211521 - NAIMAT KADAH	Site Address 1498 ISABELLA ST, SANTA CLARA, CA 95050	Inspection Date 02/02/2021
Program PR0307467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KADAH, NAIMAT	Inspection Time 12:20 - 14:00
K48	Plan review	
K49	Permits available	X
K58	Placard properly displayed/posted	

Comments and Observations

Social Distancing Protocol

01 - Signage Violation

Inspector Observations: *Reduced Maximum Capacity Signs are not posted [CA]-Post Reduced Maximum Capacity signs at all entrances to the corresponding "capacity-limited rooms/areas." The signs must be clearly visible to anyone entering the room/area.*

02 - Face Covering Violation

Items in this category were not observed at the time of inspection.

03 - Social Distance Violation

Items in this category were not observed at the time of inspection.

04 - Clean and Sanitize Violation

Items in this category were not observed at the time of inspection.

05 - General Violation

Items in this category were not observed at the time of inspection.

06 - Customer Screening Violation

Items in this category were not observed at the time of inspection.

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Only hot water was available at the only handwash station in the kitchen. Hands were not able to be washed The cold water handle was stuck and appeared caked with grime and buildup. [CA] Ensure handwashing is able to be conducted at all times.*

Follow-up By 02/05/2021

-->COS: *The cold water handle was unstuck and cold water was available for handwashing.*

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

Inspector Observations: *Extra chicken tiki masala temperature at 69 degrees F was observed in skillet under work table counter. [CA] Maintain proper cold holding temperatures of 41 degrees F and below for PHFs at all times.*

Follow-up By 02/05/2021

-PIC indicated that the item was left over from a order at 11 am and will be used again when order comes in.

-->COS: *Item was relocated to walk in refrigerator until needed for order.*

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 dishwasher actively conducting ware washing activities at the rear of the facility on a wire rack without sanitizing items after washing. Items were observed being washed on wire rack, rinsed off with hose, and put to dry. No sanitizing was conducted. Wash and rinsate was allowed to discharge into drain located outside of facility. [CA] All equipment and utensils are to be properly washed, rinsed, sanitized and air dried.*

Follow-up By 02/05/2021

-->COS: *PIC was instructed to: 1) have dishwasher sanitize equipment and utensils after washing, 2) set up rinse and sanitizing stations with large pots, 3) discontinue the practice of discharging wash and rinsate to the drain located outside of the facility.*

**Rinse station and Sanitizing solution of chlorine at 100 ppm was made for sanitizing of equipment and utensils while at the facility.*

OFFICIAL INSPECTION REPORT

Facility FA0211521 - NAIMAT KADAH	Site Address 1498 ISABELLA ST, SANTA CLARA, CA 95050	Inspection Date 02/02/2021
Program PR0307467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KADAH, NAIMAT	Inspection Time 12:20 - 14:00

Chlorine level in dishwasher tested at 0 ppm chlorine. [CA] Maintain dishwasher at 50 ppm chlorine.

-->SA: PIC indicated that dishes will be manually sanitized at rear of facility. Call was made to have the unit serviced.

Minor Violations

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

Inspector Observations: Repeat: Only two food handler cards available for review at the time of inspection. [CA] Ensure that all workers who conduct food prep and handling activities have a valid and current food handler card.

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

Inspector Observations: One dead cockroach and rodent droppings were observed on the wire rack shelf where spices are stored and on the lids of a couple of spice containers. Rodent droppings were observed on the floor of the wire rack area. Rodent droppings and one cockroach egg case was observed on the floor area under the island prep counter in the kitchen. [CA]]Maintain facility to ensure facility is free of rodents, insects, birds, vermin, flies, and other forms of pests.

May want to contact pest control service provider for additional guidance.

***Facility is currently serviced by Terminex.**

-->SA: Items on shelves were removed and covers were taken to be washed. Floor of kitchen was also hosed down by employee at the time of inspection.

Follow-up By 02/05/2021

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: Repeat: Observed raw shrimp being stored above cooked curries in the walk in refrigerator. [CA] Store raw meats below or separate from ready to eat foods.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Repeat: Buckets of chicken stored on floor in walk in refrigerator[CA] Store items at least six inches off ground.

Repeat: No labels on bulk ingredient that appeared to be flour in bulk bin. [CA] Properly label bulk ingredient containers.

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

Inspector Observations: Observed melted and warped cutting board. [CA] Repair or replace worn equipment.

No handles on spigots of two compartment food prep sink. [CA] Provide handles for spigots of prep sink.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed tongs, scoops, and spatula stored in bin of soiled water at room temperature. [CA] Store equipment and utensils when not in use on a clean dry surface or in water at at temperature of 135 degrees F or greater.

Scoop with handle touching bulk products in bins. [CA] Remove scoops from bulk bins when not in use or store so that handle is not in contact with products.

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

OFFICIAL INSPECTION REPORT

Facility FA0211521 - NAIMAT KADAH	Site Address 1498 ISABELLA ST, SANTA CLARA, CA 95050	Inspection Date 02/02/2021
Program PR0307467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KADAH, NAIMAT	Inspection Time 12:20 - 14:00

Inspector Observations: Signs of heat stress at the cookline ceiling area and rear tandor oven areas. [CA] Ensure facility has adequate ventilation, repair, clean, and maintain ventilation hood system.

Facility has 2x tandor ovens at the rear of the facility. According to PIC, one unit is gas fired and one unit is charcoal fired. [CA] Charcoal fire must have their own independent hold ventilation system.

***At the time of inspection, burning charcoal odor was overpowering and inspector left immediate area of tandor oven.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility does not have functional probe thermometer available for use. [CA] Facility to have functional probe thermometer available for use capable of testing from 0 degrees F to 165 degrees F at a minimum.

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

Inspector Observations: Soiled in use wiping towels observed at the kitchen and rear of facility. [CA] Wiping towels are to be single use or to be store soiled wiping towels in sanitizer bucket in appropriate sanitizer levels (100 ppm chlorine, 200 ppm quat ammonia) when not in use.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: No toilet paper in the dispenser in men's bathroom. Toilet paper was available on the top of the toilet. [CA] Store toilet paper in the toilet paper dispenser.

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: Rear and side door was open at the time of inspection. [CA] Keep doors closed to prevent vermin intrusion.

Gap at side door is greater than 2". [CA] Repair door to seal gaps to prevent vermin intrusion

Repeat: Window by tandor oven at rear was open and does not have screen. [CA] Provide screen for window to prevent vermin intrusion.

Equipment such as pans, racks, broken stove, refrigerator stored in the back open areas of the restaurant as well as storage sheds.[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

***PIC indicated that some of the items were from catering business prior to COVID-19.**

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

Inspector Observations: Repeat: Broken floor tiles and cove base at rear area. [CA] Repair broken tiles and cove base.

Floors and ceilings with accumulation of grease and dust. [CA] Regularly clean to prevent buildup.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Copy of the most recent inspection report is not available upon request. m [CA] Provide a copy of most recent inspection report available upon customer request.

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

Inspector Observations: Facility does not have a valid permit to operate. [CA] A food facility shall not be open for business without a valid health permit. Please remit annual permit fee to this office as soon as possible.

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0211521 - NAIMAT KADAH	Site Address 1498 ISABELLA ST, SANTA CLARA, CA 95050	Inspection Date 02/02/2021
Program PR0307467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KADAH, NAIMAT	Inspection Time 12:20 - 14:00

- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
cheese paneer	walk in refrigerator	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	greater than
yogurt	2 door reach in refrigerator	41.00 Fahrenheit	
raw shrimp	walk in refrigerator	33.00 Fahrenheit	
lentil soup	stovetop	165.00 Fahrenheit	
tandor fish	tandor oven	180.00 Fahrenheit	
chlorine	dishwasher	0.00 Fahrenheit	
onion sauce	counter	41.00 Fahrenheit	per PIC item was taken out of the refrigerator and will be used as needed for lunch service
chicken curry	walk in refrigerator	31.00 Fahrenheit	
biryani rice	counter	160.00 Fahrenheit	being used as orders come in for lunch service
tandor chicken	tandor oven	170.00 Fahrenheit	
chicken tiki masala	under counter shelf	69.00 Fahrenheit	in skillet. Per PIC, an order of item was made at 11 am, when another order comes in, will use it
hot water	bathroom	100.00 Fahrenheit	
chicken thigh	prep counter insert	37.00 Fahrenheit	
cheese curd	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	2 compartment prep sink	120.00 Fahrenheit	
hot water	rear single compartment wash sink	120.00 Fahrenheit	

Overall Comments:

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

If items are going to be left out for use during lunch rush and you do not wish to use temperature control, Time as a Public Health Control (TPHC) may be applied in place of temperature control. Please fill out a Standard Operating Procedure (SOP) for TPHC and return it to this office for review and approval prior to implementation.

*****Facility does not have a 3 compartment sink for ware washing. Facility has a counter top chlorine dishwasher, 1x compartment ware wash sink in the rear and 1x 2 compartment sink (per PIC, the 2 compartment sink is used for food prep only). Facility is currently conducting ware washing in dishwasher for smaller items and manually ware washing the larger items in the rear. There is no additional sink or container designated to conduct ware washing. This issue will be followed up on and the facility may be required to take remedial actions including but not limited to the installation of a 3 compartment sink so that ware washing can be adequately and properly conducted for all equipment and utensils utilized as part of regular operations on site.***

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 **2/16/2021**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0211521 - NAIMAT KADAH	Site Address 1498 ISABELLA ST, SANTA CLARA, CA 95050	Inspection Date 02/02/2021
Program PR0307467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KADAH, NAIMAT	Inspection Time 12:20 - 14:00

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: Mohammad
Operator

Signed On: February 02, 2021

Comment: Signature not obtained due to COVID-19.