

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 FA0208816 - HAVELI KEBAB & GRILL	Site Address 3227 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 11/19/2025
Program PR0302495 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KARAMJIT KAUR	Inspection Time 14:20 - 15:20
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By ANAMIKA LAKHA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/14/2025

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

Compliance of this violation has been verified on: 11/19/2025

Cited On: 11/14/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 11/19/2025

Minor Violations

Cited On: 11/19/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Cited On: 11/19/2025

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

Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
11/19/2025

Cited On: 11/19/2025

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Repeated violation: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

Follow-up By
11/19/2025

Cited On: 11/19/2025

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: Repeated violation: Boxes of single use and other utensils were stored on the floor back in the storage area.

[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.

Follow-up By
11/19/2025

Cited On: 11/19/2025

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

Inspector Observations: Repeated violation. There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.

[CA] Provide an approved prob type thermometer and use it with regular calibration and sanitization.

Follow-up By
11/19/2025

Cited On: 11/19/2025

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

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Inspector Observations: Repeated violation: A couple of wet/soiled wiping cloths were stored on the counters.
[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
11/19/2025

Cited On: 11/19/2025

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

Inspector Observations: Repeated violation: The restroom doors do not have a self-clothing devise installed.
[CA] Install self-clothing devise in the restroom door.

Follow-up By
11/19/2025

Cited On: 11/19/2025

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: Repeated violation: Employee belongings including clothes and backpacks were stored on the utensil and food storage shelves.
[CA] Employee belongings must be stored in designated area.

Follow-up By
11/19/2025

Measured Observations

N/A

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 11/14/25. The restaurant was issued a conditional pass for the lack of hot water on the sinks and for the lack of soap on the only handwash station located in the kitchen. Both violations are now observed to be corrected. Therefore, the facility is issued a green placard.

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 **12/3/2025**. 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: Harmanjot Gill
Manager
Signed On: November 19, 2025