

# 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 FA0208272 - GYROS, BURGERS & MORE, INC.		Site Address 2638 UNION AV, SAN JOSE, CA 95124		Inspection Date 12/01/2022	
Program PR0301306 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KAUR, HARMEET		Inspection Time 14:00 - 15:30
Inspected By JOSEPH SCOTT	Inspection Type ROUTINE INSPECTION		Consent By SOLIMANI, MONA	FSC SWARANJEET CHADA 12/02/2022	

Placard Color & Score
<b>GREEN</b>
<b>88</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						N
K06 Adequate handwash facilities supplied, accessible	X						N
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		X			N
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized					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		
K39 Thermometers provided, accurate		
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		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations: BEEF ON THE COOK LINE GRILL/ROTISSERIE MEASURED 77F**

**[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.**

**[SA] REHEAT**

### Minor Violations

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

**Inspector Observations: PARTICLE BUILD UP ON COUNTERS, METAL CAN OPENER [CA] CLEAN AND PROPERLY SANITIZE THIS EQUIPMENT AS NEEDED.**

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

**Inspector Observations: CLOTH TOWELS ON COUNTERS [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

### Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper reheating procedures for hot holding.

### Measured Observations

Item	Location	Measurement	Comments
HALAL BEEF	WALK IN REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3 COMPOARTMENT SINK FAUCET	120.00 Fahrenheit	
RICE	FRONT COUNTER AREA HOT HOLDING	157.00 Fahrenheit	
CHEESE	FRONT COUNTER 2 DOOR PREP REFRIGERATION	38.00 Fahrenheit	
SLICED TOMATOES	FRONT COUNTER 2 DOOR PREP REFRIGERATOR	38.00 Fahrenheit	
BEEF	FRONT COUNTER STEAM TABLE	154.00 Fahrenheit	
BEEF	GRILL	79.00 Fahrenheit	
HOT WATER	HAND WASH SINK FAUCET	100.00 Fahrenheit	

### Overall Comments:

**NOTE: FOOD SAFETY CERTIFICATE EXPIRES ON 12/2/2022. PLAN TO RENEW.**

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 **12/15/2022**. 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.

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**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:** SOLIMANI MONA  
MANAGER

**Signed On:** December 01, 2022