

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 FA0258692 - ANWAR BAZAAR & BAKERY		Site Address 2626 UNION AV, SAN JOSE, CA 95124		Inspection Date 04/08/2025		Placard Color & Score GREEN 77		
Program PR0378902 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ALJEWAD, NEMA		Inspection Time 10:40 - 11:40			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MOHAMMAD & REZA (PHONE)				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						S
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		X			
K07	Proper hot and cold holding temperatures	X						S
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						
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	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		
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		
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: 1. **Lacking soap at the ONLY hand wash station in restroom. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator directed to restock.**
2. **Lacking single use paper towel at the ONLY hand wash station in restroom. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator directed to restock.**

Minor Violations

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

Inspector Observations: **Lacking food safety manager certificate (FSC). [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.**

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: 1. **Observed the following food items uncovered in bulk bin like containers at the customer self-service area (middle section): variety of nuts, berries, seeds and dried fruits. These food items maybe consumed as stored.[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.**
2. **Found bulk bags of whole walnuts stored in restroom. [CA] All food shall be separated and protected from possible contamination. Relocate bags of whole walnut outside of restroom.**
3. **Found one rip bulk bag near 4 door upright refrigeration unit. [CA] Replace bag and/or provide a container to prevent from potential contamination.**

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

Inspector Observations: **Found boxes of food stored on floor in walk-in-cooler and walk-in-freezer. [CA] Food shall be stored a minimum of 6 inches off the floor.**

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

Inspector Observations: **Missing filters at mechanical exhaust hood. [CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.**

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: **Missing the correct faucet at mop sink. [CA] Ensure to use commercially approved faucets with an attached atmospheric pressure valve.**

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

Inspector Observations: **Lacking toilet tissue in restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.**

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. **Found exterior screen door with screen detached from door. [CA] Secure screen to door to prevent the entrance and harborage of potential vermin.**
2. **Found garbage bin lid open. [CA] When not in use, ensure garbage bin is closed.**

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
kabob	4 door upright freezer	14.50 Fahrenheit	
ground beef	4 door sliding display case	39.00 Fahrenheit	
cheese	4 door upright	40.00 Fahrenheit	
cheese block	2 door sliding display case	38.00 Fahrenheit	
sausage	2 door sliding display case	40.00 Fahrenheit	
meat	walk-in-freezer	-2.30 Fahrenheit	
beverage	2 door upright sliding	39.00 Fahrenheit	
raw chicken	4 door sliding display case	39.00 Fahrenheit	
vegetables	grab n go	46.00 Fahrenheit	nonPHFs
hot water	warewash/mop	120.00 Fahrenheit	
vegetables	grab n go	37.00 Fahrenheit	nonPHFs
raw meat	walk-in-cooler	40.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
dates	2 door upright freezer	12.80 Fahrenheit	
ice cream	1 door upright freezer	-9.20 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0156420.

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 **4/22/2025**. 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: Ali Jadidi
Cashier
Signed On: April 08, 2025