

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 FA0289658 - THE KEBAB SHOP		Site Address 1078 E BROKAW RD 30, SAN JOSE, CA 95131		Inspection Date 12/18/2024	
Program PR0434461 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TKS RESTAURANTS, LLC.		Inspection Time 11:45 - 13:45
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By JORGE	FSC Jorge Guillen 08/12/28		

Placard Color & Score
GREEN
83

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				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						
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		
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		
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		
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		X
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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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *At the service line, measured various Potentially Hazardous Foods (PHF) from 45-50F (yogurt sauce, chickpea salad, salad, hummus). Per PIC, foods were transferred to service line more than 4 hours prior to temperature measurement. [CA] PHF shall be kept at or below 41F or at or above 135F. [COS] PIC voluntarily discarded food items. See VC&D form.*

At the customer self-service area, measured yogurt sauce at 55F. Per PIC, yogurt sauce was refilled approximately 1 hour prior to temperature measurement. [CA] PHF shall be kept at or below 41F or at or above 135F. [SA] PIC will discard yogurt sauce after 3 hours (4 total cumulative hours out of temperature holding).

Minor Violations

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

Inspector Observations: *Observed handwash sink and paper towel dispenser at the cook line was obstructed by rice cooker. [CA] Handwash sink shall be accessible at all times.*

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: *At the service line, cold holding unit was unable to keep PHFs at 41F or below. [CA] Repair or adjust unit. Cold holding units and refrigeration shall maintain foods at or below 41F.*

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

Inspector Observations: *Measured quaternary sanitizer concentration in bucket at 100 ppm. Wiping cloths stored inside bucket. [CA] Wiping cloths shall be stored in a quaternary sanitizer concentration of 200 ppm, or as per manufacturer's specifications.*

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: *Observed leak from the cold water faucet at the 3-compartment sink. [CA] Repair plumbing fixture and maintain in good repair.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
quaternary ammonia sanitizer	bucket	200.00 PPM	
water	3-compartment sink	120.00 Fahrenheit	
rice	rice cooker	170.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
tzaziki sauce	service line	56.00 Fahrenheit	
raw beef	walk-in cooler	41.00 Fahrenheit	
salad	3-door reach-in	41.00 Fahrenheit	
quinoa salad	service line	45.00 Fahrenheit	
yogurt sauce	service line	45.00 Fahrenheit	
hummus	service line	48.00 Fahrenheit	
cut tomato	service line (right side)	41.00 Fahrenheit	
hummus	walk-in cooler	41.00 Fahrenheit	
raw chicken	under counter refrigeration	38.00 Fahrenheit	
quinoa salad	walk-in cooler	41.00 Fahrenheit	
cooked lamb	steam table	145.00 Fahrenheit	
cooked vegetables	3-door reach-in	41.00 Fahrenheit	
chickpea salad	service line	47.00 Fahrenheit	

Overall Comments:

Provided and discussed TPHC form.

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **1/1/2025**. 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

Jorge Guillen

Received By: Jorge Guillen
General Manager

Signed On: December 18, 2024