

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 FA0269572 - HOUSE OF FALAFEL		Site Address 375 SARATOGA AV D, SAN JOSE, CA 95129		Inspection Date 04/28/2026		Placard Color & Score GREEN 82		
Program PR0401115 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TANZEER AHDED		Inspection Time 15:30 - 16:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By SHAAN KUMAR				FSC TANZEER AHMED 6/26/2030

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	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		S
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						
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							
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	X	
K27	Food separated and protected		
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	X	
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		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0269572 - HOUSE OF FALAFEL	Site Address 375 SARATOGA AV D, SAN JOSE, CA 95129	Inspection Date 04/28/2026
Program PR0401115 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TANZEER AHDED	Inspection Time 15:30 - 16:30
K48	Plan review	X
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: Food prep table on the other side of the flat grill was measured 45F - 50F.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Follow-up By
05/05/2026

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Beef was soaked in the food prep sink for thawing.
[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.
[SA] Place beef in a tub or container and let it sit under the water at 70F.

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

Inspector Observations: Large containers holding food inside the dry storage room lack common name.
[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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: Three compartment sink was full of dirty dishes. Both side boards are full of dirty dishes.
[CA] All food facilities that prepares food or multiservice utensils and equipment are used shall provide a three-compartment sink with two integral metal drain boards for manually washing, rinsing, and sanitizing equipment and utensils. Three-comp sink can not be blocked with dirty dishes. It shall be accessible for washing rinsing and sanitizing.

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: Mop was left in a bucket holder with dirty water.
[CA] Mop water shall be disposed of in the janitorial sink or toilet facility immediately after use. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Back door was left open.
[CA] Back door to food prep area shall be self-closing.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility added two new equipments with out a plan check.
1. Boba Machine - Botrisa
2. High heat dishwasher - Jackson
[CA] A facility adding new equipment shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Follow-up By
05/05/2026

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0269572 - HOUSE OF FALAFEL	Site Address 375 SARATOGA AV D, SAN JOSE, CA 95129	Inspection Date 04/28/2026
Program PR0401115 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TANZEER AHDED	Inspection Time 15:30 - 16:30

Measured Observations

Item	Location	Measurement	Comments
BEEF SHISH RAW	FOOD PREP TABLE	50.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHICKEN SHAWERMA	HOT HOLDING	138.00 Fahrenheit	
YOGURT DRINK	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
RICE	HOT HOLDING	160.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
CHICKEN SHISH RAW	WALK IN COOLER	38.00 Fahrenheit	
TOMATOES	FOOD PREP TABLE	46.00 Fahrenheit	
CHICKEN SHISH RAW	FOOD PREP TABLE	42.00 Fahrenheit	
BABA GHANNOUSH	FOOD PREP TABLE	50.00 Fahrenheit	
CHICK PEA	WALK IN COOLER	43.00 Fahrenheit	
GROUND BEEF	FREEZER	20.00 Fahrenheit	

Overall Comments:

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 **5/12/2026**. 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: SHAAN KUMAR
PIC
Signed On: April 28, 2026