

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 FA0258501 - QISHR	Site Address 90 SKYPORT DR 140, SAN JOSE, CA 95110	Inspection Date 02/17/2026
Program PR0378546 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ALBANY LLC	Inspection Time 13:05 - 13:35
Inspected By LAWRENCE DODSON	Inspection Type LIMITED INSPECTION	Consent By ALI MOHAMMED

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: 3 compartment warewash sink lacks drain board. [CA] Replace current warewash sink with a 3 compartment sink with the capacity to clean the largest dish/utensil and with integral drainboards. Submit plans for new piece of equipment by the comply by date of 3/17/2026.

Follow-up By
03/17/2026

A person proposing to build or remodel a food facility 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.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Based on the limited scope of operations and menu, facility is allowed to temporarily use the shelving present above the 3 comp sink to allow for equipment/utensil drying. Submit plans to install a 3 comp sink with drainboard within 30 days.

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 **3/3/2026**. 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: Ali Mohammed
Manager

Signed On: February 17, 2026