

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 FA0208509 - SIZZLER #425		Site Address 2910 ABORN SQ, SAN JOSE, CA 95121		Inspection Date 05/21/2026		Placard Color & Score GREEN 92		
Program PR0307014 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KAMAANI LLC		Inspection Time 14:20 - 16:10			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By RAY HAKIM				FSC RAY HAKIM 2-2-28

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						S
K07	Proper hot and cold holding temperatures		X		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						S
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		
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		
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 FA0208509 - SIZZLER #425		Site Address 2910 ABORN SQ, SAN JOSE, CA 95121	Inspection Date 05/21/2026
Program PR0307014 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name KAMAANI LLC	Inspection Time 14:20 - 16:10
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: FOUND THE UNOPENED PREPACKAGED CLAM CHOWDER AT 59F IN THE WALK IN COOLER. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. THE CLAM CHOWDER HAS BEEN STORED IN THE WALK IN COOLER FOR 24 HRS, PER PIC. SEE VC&D.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CLAM CHOWDER	WALK IN COOLER	59.00 Fahrenheit	
STEAK	REACH IN REFRIGERATOR	40.00 Fahrenheit	
BUTTER	WAIT STATION REFRIGERATOR	40.00 Fahrenheit	
SEAFOOD SALAD	WALK IN COOLER	35.00 Fahrenheit	
TRITIP	REACH IN REFRIGERATOR	37.00 Fahrenheit	
PASTA SALAD	BUFFETT	38.00 Fahrenheit	
ICE CREAM	REACH IN REFRIGERATOR	37.00 Fahrenheit	
NACHO CHEESE	WALK IN COOLER	35.00 Fahrenheit	
SEAFOOD SALAD	BUFFETT	35.00 Fahrenheit	
SOUR CREAM	BUFFETT	40.00 Fahrenheit	
LACTIC ACID SANITIZER	SANITIZER BUCKET	700.00 PPM	
CHICKEN WINGS	WALK IN FREEZER	14.00 Fahrenheit	
CLAM CHOWDER	HOT HOLDING	164.00 Fahrenheit	
CHICKEN WINGS	HOT HOLDING	151.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	100.00 PPM	
NACHO CHEESE	HOT HOLDING	190.00 Fahrenheit	
SALAD DRESSING	REACH IN REFRIGERATOR	40.00 Fahrenheit	
PASTA SALAD	WALK IN COOLER	33.00 Fahrenheit	
CUT MELON	REACH IN REFRIGERATOR	40.00 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 **6/4/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0208509 - SIZZLER #425	Site Address 2910 ABORN SQ, SAN JOSE, CA 95121	Inspection Date 05/21/2026
Program PR0307014 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KAMAANI LLC	Inspection Time 14:20 - 16:10

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: RAY HAKIM
MANAGER

Signed On: May 21, 2026