

# 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 FA0200795 - HOUSE OF FALAFEL	Site Address 19590 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 10/06/2022
Program PR0305188 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUZAYYEN, WASFI	Inspection Time 10:00 - 10:40
Inspected By OBBY SHEHADEH	Inspection Type FOLLOW-UP INSPECTION	Consent By RITU

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 09/30/2022

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

**Compliance of this violation has been verified on: 10/06/2022**

Cited On: 09/30/2022

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 10/06/2022**

Cited On: 09/30/2022

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Compliance of this violation has been verified on: 10/06/2022**

Cited On: 09/30/2022

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 09/30/2022**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
cooked chick peas	walk-in cooler	39.00 Fahrenheit	
hot water	3-compartment sink	120.00 Fahrenheit	
cut tomatoes	food prep refrigerator	33.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
chicken	hot holding unit	140.00 Fahrenheit	

#### Overall Comments:

##### Follow-up Results:

**-Violations K07, K09, and K14 have been corrected.**

**Placard changed from yellow to green.**

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 **10/20/2022**. 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.

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## Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



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**Received By:** Ritu  
PIC  
**Signed On:** October 06, 2022