

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 FA0205734 - HAJIS RESTAURANT		Site Address 1185 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 08/24/2026	
Program PR0300674 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HAJIS RESTAURANT		Inspection Time 12:20 - 14:20
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By AMANJOT (C) & AHMAD (C)	FSC Not Available		

Placard Color & Score

YELLOW
47

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		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		X			N
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		X			
K14	Food contact surfaces clean, sanitized			X				N
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	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		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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	X	
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Major: Lacking single use paper towel at the ONLY hand wash station at prep area. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator restocked.

Follow-up By
08/31/2026

Minor: Found items in hand wash station semi blocking usage. [CA] Ensure hand wash station is accessible at all times.

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

Inspector Observations: Major:

1. Measured the following PHFs holding between 49F - 50F in walk-in-cooler for less than 4 hours: chick peas, briyani and tadka.
2. Measured container of milk holding at 66F in 1 door reach in for less than 4 hours. Note: Unit was unplugged.
3. Measured the following PHFs holding between 51F - 58F on rack for less than 4 hours: briyani rice and rice. [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F. [COS] Operator directed to reheat PHFs to 165F and relocate PHFs to reach in refrigeration unit.

Follow-up By
08/31/2026

Minor: Measured the following PHFs holding between 45F - 49F in 2 door reach in and walk-in-cooler for less than 4 hours: yogurt and raw marinated meat. [CA] Maintain all cold PHFs held at or below 41F.

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

Inspector Observations: Measured a pot of butter chicken curry sauce holding at 95F. Per operator, PHFs was made over night. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Operator voluntarily discarded PHFs in trash.

Follow-up By
08/31/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Found several moldy cucumbers stored in a box in walk-in-cooler. [CA] Moldy food shall be removed immediately from use. [COS] Operator voluntarily discarded moldy foods.

Follow-up By
08/31/2026

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: 1. Lacking food safety certificate (FSC). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Lacking food handlers card. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K14 - 3 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

Inspector Observations: 1. Measured 0ppm chlorine for dish machine. Observed no active dish washing at the time of inspection, operator stated dish machine is used rather than warewash sink. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

2. Found brown like substance on white interior panel of ice machine. [CA] Routinely clean.

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K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Found numerous fruit flies throughout food facility. [CA] Each food facility shall be free of pest such as fruit flies. Provide approved pest control services.
2. Found 1 OLD rodent dropping in small storage room outside of food facility on a roll of unopen receipt roll. [CA] Eliminate all evidence of OLD rodent dropping. Clean and sanitize all effected areas. Provide approved pest control services.

Follow-up By
08/31/2026

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

Inspector Observations: 1. Found containers of food/food related items stored on floor in small storage room located outside. [CA] Food shall be stored a minimum of 6 inches off the floor.
2. Found open foods stored in unapproved room located outside of food facility. [CA] Food must be stored in approved location, such as on the mobile food facility or at the approved commissary.

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: 1. Measured ambient air temperature of the following refrigeration unit holding between 49F - 70F: 1 door reach in near walk-in-cooler and 2 door reach in at cooks line. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to another unit.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Found both filters at mechanical exhaust hood accumulated with dust and food debris. [CA] Routinely clean.

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: 1. Found leaks at the following sinks: hand wash sink (faucet) at cooks line, warewash sink (faucet/spray nozzle). [CA] Secure leak.
2. Found cold/hot water unable to dispense from warewash sink faucet at the time of inspection. Only spray nozzle was active. [CA] Ensure cold/hot water is free flowing from faucet. [COS] Operator repaired faucet, observed water free flowing.

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: 1. Found clutter in the following areas: front area near walk-in-cooler, mop sink area, back of the facility and in small unapproved storage room. [CA] All areas shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.
2. Found employee shoes stored near food/food related items. [CA] Employee's personal effects (shoes) shall be stored in employee lockers or other designated areas for employee storage.
3. Found exterior screen door damaged. Screen door is unable to prevent entrance of vermin.
4. Found accumulated food debris under cooking equipments, shelvings and on walls throughout food facility. [CA] Routinely clean.
5. Found household raid canister on rack above mop sink. Found electric fly zapper on table near credit card check out station. [CA] Eliminate unapproved device, use approved shelving.

Follow-up By
08/31/2026

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Found the following newly added equipment in food facility: (2x) chest freezer for ice cream (Avantico), buffet line, mobile food facility (MFF) like structure to store pastry at the front of food facility. Per operator, device is used for show, but pastry is brought inside to be used for food item. [CA] Plan check required for newly added device for 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.

Follow-up By
09/24/2026

Performance-Based Inspection Questions

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Needs Improvement - Proper cooling methods.
 Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/1-comp	120.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
chlorine	dish machine	0.00 PPM	
ambient	2 door reach in (cooks line)	49.00 Fahrenheit	
yogurt	walk-in-cooler	48.00 Fahrenheit	
paneer	2 door reach in	41.00 Fahrenheit	
tadka	walk-in	49.00 Fahrenheit	between 49F - 50F, for less than 4 hours. COS- reheat to 165F.
curry	2 door reach in	41.00 Fahrenheit	
butter	2 door cold top	41.00 Fahrenheit	
ambient	1 door reach in (near walk-in)	70.00 Fahrenheit	
biryani	walk-in	49.00 Fahrenheit	between 49F - 50F, for less than 4 hours. COS- reheat to 165F.
rice	rack	51.00 Fahrenheit	for less than 4 hours. COS-relocate
biryani rice	rack	58.00 Fahrenheit	for less than 4 hours. COS-relocate
chick peas	walk-in	49.00 Fahrenheit	between 49F - 50F, for less than 4 hours. COS- reheat to 165F.
chai tea	stove top	208.00 Fahrenheit	
marinated raw meat	walk-in	49.00 Fahrenheit	
butter chicken curry sauce	stove top	96.00 Fahrenheit	cooling for more than 6 hours. COS - VC&D
ice cream	sliding freezer (2x)	27.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
sliced tomatoes	2 door cold top	45.00 Fahrenheit	diligent prep
yogurt	2 door reach in	45.00 Fahrenheit	
fries	chest freezer	27.00 Fahrenheit	
samosa	2 door upright freezer	13.20 Fahrenheit	

Overall Comments:

Reference CO0160626.

A follow-up inspection shall be conducted.

*****Subsequent follow-up inspection after first follow-up shall be billed \$282/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.*****

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 **9/7/2026**. 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.

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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: Amanjot Singh
Server
Signed On: August 24, 2026