

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 FA0208167 - DISH N DASH		Site Address 2551 N 1st ST, SAN JOSE, CA 95131	Inspection Date 12/11/2025
Program PR0304961 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name EMAD IBRAHIM	Inspection Time 15:40 - 16:25
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By MARINA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Held at self service area for more than 4 hours according to the manager, the following PHFs were measured at improper holding temperatures above 50F : prepackaged containers of chili sauce, cilantro sauce.

[CA] Cold potentially hazardous foods shall be held at or below 41F.

[COS] PHFs were VC&D by the manager.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
prepacked containers of : chili peper sauce, cilantro sauce, dipping sauce water	self service station	50.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
sliced tomatoes, hummus, tabouli, babaghanoug	prep refrigerator	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
babaghanoug, tabouli, falafel	walk in	41.00 Fahrenheit	

Overall Comments:

CO0158530

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 **12/25/2025**. 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: MARINA GONZALEZ
MANAGER
Signed On: December 11, 2025