

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 FA0213942 - FALAFEL FLARE		Site Address 470 N MATHILDA AV, SUNNYVALE, CA 94086		Inspection Date 07/23/2025		Placard Color & Score YELLOW 67		
Program PR0300732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SHOEB MOHAMMED		Inspection Time 14:15 - 16:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MO				FSC Shoeb M Mohammed 09/20/2027

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			
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		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		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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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: PHFs at prep-line measured above 41F (tomatoes 67F, tahini 68F, hummus 67F). [CA] PHFs shall be held at 41°F or below. [SA] PIC made ice bath for PHFs in prep-cooler.

Follow-up By
07/25/2025

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

Inspector Observations: Meat slicer had accumulated food debris on food contact surface. [CA] Meat slicer shall be washed, rinsed and sanitized every 4 hours or less after initial use. [SA] Operator wont use meat slicer until properly sanitized.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink near cook-line partially blocked by AC unit. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Follow-up By
07/25/2025

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: No test strips were available during inspection. [CA] Testing equipment and materials shall be readily available at all times.

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. Prep-line 2-door reach-in refrigerator had an ambient temp of 73F and PHFs above 41F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
07/25/2025

2. Faucet at prep-sink not working. Per PIC, they are prepping food in 3-comp sink and sanitizing between use. [CA] The food prep sink shall be operable at all times.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Cups used as scoops and stored in bulk foods [CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

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

Inspector Observations: 1. Exhaust fan in bathroom completely clogged by accumulated dust and debris. [CA] Exhaust fan shall be maintained clean and good repair.

2. Accumulation of grease on debris on ventilation hood filters. [CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Toilet bidet sprayer leaking onto restroom floor. [CA] Toilet facilities shall be maintained clean and in good repair.

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: Large gap at the bottom of rear exit door. [CA] Ensure gaps are less than a 1/4 inches to prevent vermin entry.

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: 1. Accumulated food debris and food splatter all over wall behind meat slicer.

2. Accumulated grease on floor at the cook-line.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
milk	2-door upright cooler	38.00 Fahrenheit	near 3-comp sink
hot water	3-comp sink	120.00 Fahrenheit	
raw shelled eggs	drawer cooler	42.00 Fahrenheit	under stove
raw shelled eggs	2-door upright cooler	39.00 Fahrenheit	near 3-comp sink
cooked chicken	drawer cooler	42.00 Fahrenheit	under stove
sliced cheese	drawer cooler	40.00 Fahrenheit	under stove
sliced cheese	2-door upright cooler	37.00 Fahrenheit	near 3-comp sink
raw chicken	2-door upright cooler	36.00 Fahrenheit	next to back door
warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Joint inspection and report written by Hayley Mentz

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 **8/6/2025**. 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: Shoeb Mohammad
Owner
Signed On: July 23, 2025