

# 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 FLAME		Site Address 470 N MATHILDA AV, SUNNYVALE, CA 94086		Inspection Date 12/12/2023	
Program PR0300732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MASSOUD AHMAD RUSTHI		Inspection Time 14:05 - 15:05
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION		Consent By SHOEB M MOHAMMAD	FSC Shoeb M Mohammad 9/20/2027	

Placard Color & Score
<b>GREEN</b>
<b>80</b>

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						S
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		X			
K14 Food contact surfaces clean, sanitized	X						
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	X	
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	X	
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 FA0213942 - FALAFEL FLAME	Site Address 470 N MATHILDA AV, SUNNYVALE, CA 94086	Inspection Date 12/12/2023
Program PR0300732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MASSOUD AHMAD RUSTHKHIS	Inspection Time 14:05 - 15:05
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Container that was previously used to store detergent is now used to store flour. [CA] A container previously used to store poisonous or toxic materials (detergent, bleaches, cleaning compounds) shall not be used to store, transport, or dispense food, utensils, and/or linen. [COS] PIC discarded flour.*

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *Measured yogurt sauce at 49F in front reach down cooler. Per PIC, this item was placed in reach down cooler less than 4 hrs prior to inspection. [CA] Maintain pHF for cold holding at 41F or less. [COS] PIC relocated yogurt sauce into other cooler.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *Measured temperature of hot water at 116F in 3-comp-sink. [CA] Maintain temperature of hot water at a minimum of 120F in 3-comp-sink.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:** *Observed chicken thawing in standing water in prep sink. Observed package of beef thawing on counter at room temperature. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:*

- 1) under refrigeration that maintains the food temperature at 41°F or below,
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,
- 3) in a microwave oven if immediately followed by immediate preparation,
- 4) as part of a cooking process.

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

**Inspector Observations:** *Observed boxes of rice on floor in kitchen. [CA] Store food 6 inches off floor on approved shelving.*

**Observed lack of label as to contents on some bulk food containers. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:** *Observed lack of label on prepackaged lassi drink for self service. [CA] Prepackaged food for self service shall bear a label with the following:*

- 1) common name of the food,
- 2) list of ingredients in descending order of predominance by weight,
- 3) quantity of contents,
- 4) name and place of business of the manufacturer, packer, or distributor.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0213942 - FALAFEL FLAME	<b>Site Address</b> 470 N MATHILDA AV, SUNNYVALE, CA 94086	<b>Inspection Date</b> 12/12/2023
<b>Program</b> PR0300732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> MASSOUD AHMAD RUSTHKHIS	<b>Inspection Time</b> 14:05 - 15:05

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	handsinks - kitchen & restroom	100.00 Fahrenheit	
hummus	cold holding prep	41.00 Fahrenheit	
meat	reach in cooler	40.00 Fahrenheit	
eggplant	reach in cooler	40.00 Fahrenheit	
meat	freezer	5.00 Fahrenheit	
hot water	3-comp-sink	116.00 Fahrenheit	
ambient air	reach in with produce	41.00 Fahrenheit	
ice cream	freezer	4.00 Fahrenheit	
hummus	reach down cooler	40.00 Fahrenheit	
diced tomatoes	cold holding prep	41.00 Fahrenheit	

## Overall Comments:

**Note: Per PIC there are only two food employees and both are new, hired less than 30 days. Reminder: Ensure all food employees obtain a valid food handler card within 30 days of hire and keep certificates on file in facility for review by specialist.**

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 **12/26/2023**. 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:

<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




---

**Received By:** Shoeb M Mohammad  
Owner

**Signed On:** December 12, 2023