

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0273419 - PERSIAN KEBABS		Site Address 7335 BOLLINGER RD D&E, CUPERTINO, CA 95014		Inspection Date 06/16/2025	
Program PR0415250 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZAMAREX, LLC		Inspection Time 13:30 - 15:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By SHAHRAM KAZEMPOUR	FSC Not Available		

Placard Color & Score GREEN 89

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				N
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			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						
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		
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		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food safety manager's certificate was unavailable upon request. [CA] Ensure a valid food safety manager's certificate is obtained and posted within the facility.

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

Inspector Observations: In the kitchen area, observed napkins provided for use as paper towels. In the hallway heading into the kitchen, by the display refrigerator, observed a lack of hand soap and paper towels. Per operator, the handwash station in the area is no longer used. Noted the kitchen area handwash station is accessible and stocked. [CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed covered containers of cooked rice cooling between 130F and 135F. Per operator, cooked rice was placed in containers less than 30 minutes prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; separated into smaller portions; using shallow containers; left uncovered; by adding ice; using an ice paddle; and/or using rapid cooling technology. [SA] Operator placed containers of cooked rice into an ice bath to facilitate cooling.

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

Inspector Observations: Observed large bags of onions and rice stored on the floor in the back storage room. [CA] Ensure all food is stored at least 6" off the floor on approved shelving.

In the kitchen area, observed open and improperly labeled spice containers. [CA] Ensure containers of dry food are kept covered with a fitted lid and labeled as to contents.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
chicken kabobs	display refrigerator	38.00 Fahrenheit	
yogurt	3 door reach in refrigerator	41.00 Fahrenheit	
yogurt drink	sliding 2 door reach in refrigerator	41.00 Fahrenheit	
raw shelled eggs	3 door reach in refrigerator	41.00 Fahrenheit	
beef kabobs	display refrigerator	38.00 Fahrenheit	
diced tomatoes and onion	2 door reach in refrigerator	39.00 Fahrenheit	
beef kabobos	glass door 2 door reach in refrigerator	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked rice	rice warmer	145.00 Fahrenheit	
cooked rice	counter-top/containers	130.00 Fahrenheit	Cooling between 130F and 135F.
rack of lamb	glass door 2 door reach in refrigerator	38.00 Fahrenheit	
chicken kabobs	2 door reach in refrigerator	38.00 Fahrenheit	
beef kabobs	2 door reach in refrigerator	39.00 Fahrenheit	

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Overall Comments:

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 **6/30/2025**. 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: SHAHRAM KAZEMPOUR
OWNER

Signed On: June 16, 2025