

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 09/01/2026
Program PR0300674 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HAJIS RESTAURANT	Inspection Time 12:15 - 13:00
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By JAY & AMANJOT

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/24/2026

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

Compliance of this violation has been verified on: 09/01/2026

Cited On: 08/24/2026

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

Compliance of this violation has been verified on: 09/01/2026

Cited On: 08/24/2026

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

Compliance of this violation has been verified on: 09/01/2026

Cited On: 08/24/2026

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

Compliance of this violation has been verified on: 09/01/2026

Minor Violations

Cited On: 09/01/2026

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

Inspector Observations: Found several containers of different types of curry's cooling in walk-in-cooler. Observed lids fully covering all containers. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

Cited On: 08/24/2026

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

This violation found not in compliance on 09/01/2026. See details below.

Cited On: 09/01/2026

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

Inspector Observations: After facility de-cluttered storage room located in back area, found 2 OLD rodent dropping on corner. [CA] Eliminate all evidence of OLD rodent dropping. Clean and sanitize all effected areas. Provide approved pest control services.

Cited On: 08/24/2026

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

This violation found not in compliance on 09/01/2026. See details below.

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K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 09/01/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
chicken masala	walk-in	68.00 Fahrenheit	between 68F - 72F, process of cooling
chlorine	dish machine	50.00 PPM	
warm water	handsink (prep)	100.00 Fahrenheit	
vegetable curry	walk-in	68.00 Fahrenheit	process of cooling
ambient	walk-in	41.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
beverage	1 door reach in	39.00 Fahrenheit	

Overall Comments:

Upon follow-up inspection, observed the following corrected: hand wash station stocked with soap and paper towels, cold PHFs held at or below 41F, facility de-clutter some areas in back and storage room, ambient air temperature of 1 door reach in/cold top refrigeration unit at or below 41F, no overnight cooling of PHFs in kitchen area and no adulterated food items. Continue to correct remaining violations noted on 8/24/26.

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 **9/15/2026**. 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.

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: Jay Singh
Server
Signed On: September 01, 2026