

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 FA0211096 - ZEUGMA KEBAB / PLEASANT CATERING		Site Address 889 S ALMADEN AV, SAN JOSE, CA 95110		Inspection Date 07/08/2021	
Program PR0302425 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name EKER, MEHMET A.		Inspection Time 11:00 - 11:30
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By ALEX AVELINO	
FSC Exempt					

Placard Color & Score
GREEN
80

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				N
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						S
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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: Observed potentially hazardous food, cooked rice, stored in the rice warmer that measured at 95F. According to the cook, the rice was cooked on the range, cooled for 15 min on a food prep surface, and then placed in the rice warmer. [CA] Ensure PHFs are properly cold held at 41F or below or hot held at 135F or above. If facility would like to keep the food in the temperature danger zone, facility will need to implement TPHC (Time as a Public Health Control) by filling out the Department's TPHC form, time marking the food for 4 hours and discarding the food at the end of the 4 hour mark. [SA] PIC time-marked the rice and will discard at the end of 4 hours.

Follow-up By
07/13/2021

Minor Violations

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

Inspector Observations: Handwash sink is not accessible and/or obstructed. Observed large water jug in handwash sink and pans in front of the hand wash sink and handwash supplies. [CA] Handwash sink shall be accessible and/or unobstructed.

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

Inspector Observations: Observed dead cockroaches under food prep sink. [CA] Remove dead cockroaches and clean/sanitize the area. Recommend working with professional pest control.

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: Rice scoop stored in standing water. [CA] Scoop shall be stored under running water or in an ice bath to prevent potentially bacteria growth.

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

Inspector Observations: Accumulation of grease on hood filters. [CA] Ventilation hood filters shall be maintained clean and good repair.

Covers on make up air are missing. [CA] Replace covers.

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

Inspector Observations: Floors do not have cove base. [CA] Install cove base tiles by 12/31/21.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
chicken	warmer	148.00 Fahrenheit	
salmon	freezer	8.00 Fahrenheit	infrared
yogurt	2 door beverage refrigerator	42.00 Fahrenheit	infrared
raw chicken skewer	small food prep cold hold	39.00 Fahrenheit	
lamb	reach-in	43.00 Fahrenheit	
diced tomatoes	large food prep cold hold	42.00 Fahrenheit	
baklava	freezer	-1.00 Fahrenheit	infrared
falafel balls	large food prep cold hold	42.00 Fahrenheit	
taziki	reach-in	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
rice pudding	2 door beverage refrigerator	39.00 Fahrenheit	infrared
hot water	3 comp sink	120.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
raw chicken	low boy refrigerator	41.00 Fahrenheit	
rice	rice warmer	95.00 Fahrenheit	

Overall Comments:

NOTE: COVER ON MAKEUP AIR VENTS ARE MISSING, REPLACE ASAP. FACILITY MUST HAVE HOOD EVALUATED BY A HOOD CLEANER OR HOOD SPECIALIST AND PROVIDE PROOF OR CERTIFICATION THAT THE HOOD IS WORKING PROPERLY. THE OTHER OPTION WOULD BE TO SUBMIT TO PLAN CHECK FOR A HOOD EVALUATION. DEADLINE: 8/3/2021.

OWNERSHIP CHANGE INFORMATION

NEW OWNER: ABDULAZIZ ASLAN

FACILITY NAME: ZEUGMA KEBAB/PLEASANT CATERING, INC

The applicant has completed the application for an Environmental Health Permit.

FP11

Annual Permit Fee \$1,227.00

Permit issued and valid: 06/01/2021 - 05/31/2022

This report serves as a temporary permit until the official permit is mailed to the facility.

Post permit in public view.

***Structural Review inspection conducted on 7/8/2021**

***Permit condition: Facility must properly install cove base tiles in kitchen by 12/31/2021. Water heater for restaurant is located in back of building (separate entrance).**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Okay to operate as of today pending Change of Ownership and Permit Fees are paid by 7/9/2021.

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

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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 7/22/2021. 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: Abdulaziz Aslan
Emailed report due to COVID19

Signed On: July 09, 2021