

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 FA0208167 - DISH N DASH		Site Address 2551 N 1st ST, SAN JOSE, CA 95131		Inspection Date 09/23/2026		Placard Color & Score YELLOW 71		
Program PR0304961 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EMAD IBRAHIM		Inspection Time 15:20 - 16:45			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By MARINA				FSC Marina Gonzalez 10/12/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods			X	X			
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding		X		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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Blanched fries were being used past their 4 hour limit. Fries were time marked from 10 am - 2 pm.

Follow-up By
09/30/2026

[CA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control.

[COS] PIC had kitchen staff discard the items.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

Lentil soup was found in the steam table measuring at 42F. Per cook, they had just placed it into the steam table to reheat.

Follow-up By
09/30/2026

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds. Do not use the steam table to reheat food items.

[COS] Lentil soup was reheated on the stove to 165F.

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

Inspector Observations:

Cut pineapple for juicing was found to be adulterated with hair.

Follow-up By
09/30/2026

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Pineapple was discarded.

Minor Violations

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

Inspector Observations:

Cooked garbanzos in a deep 1/2 hotel pan were found cooling in an ice bath and had an internal temperature of 160F and temperature at the edges at 70F. Per cook, it had been cooling about 1 hour and had not been mixed around.

[CA] When cooling PHF's, stir frequently to facilitate rapid cooling. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

[COS] Staff mixed the food and changed out the melted ice in the ice bath. Educated staff on the importance of cooling evenly.

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

Inspector Observations:

Facility has a shipping container in the back premises next to the refuse storage room that is being used to store open food related equipment such as to go cups, plates, sauce cups, napkins, etc.

Follow-up By
09/30/2026

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Cease use of the shipping container for food or food related equipment.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Salmon	Prep Cooler - Bottom	39.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	50.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	
Cooked Veggies	Prep Cooler	40.00 Fahrenheit	
Rice	Rice Warmer	139.00 Fahrenheit	
Yogurt Drink	Open Air Produce Cooler	41.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	40.00 Fahrenheit	
Cooked Potatoes	Walk in Cooler	39.00 Fahrenheit	
Hummus	Prep Cooler	38.00 Fahrenheit	
Rice	Hot Hold Box	150.00 Fahrenheit	
Yogurt Drink	Undercounter Cooler	38.00 Fahrenheit	IR
Falafel	Undercounter Cooler	46.00 Fahrenheit	Cooling, formed ~ 25 minutes prior
Grains	Rice Warmer	145.00 Fahrenheit	
Beef	Drawer Cooler	40.00 Fahrenheit	
Lentil Soup	Soup Warmer	42.00 Fahrenheit	
Eggs	Walk in Cooler - Kegs	40.00 Fahrenheit	IR
Chicken Skewer	Final Cook	170.00 Fahrenheit	
Ambient Air	Undercounter Cooler	39.00 Fahrenheit	Same cooler as falafel
Salmon	Final Cook	150.00 Fahrenheit	
Chicken	Final Cook	170.00 Fahrenheit	
Lentil Soup	Soup Warmer	170.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection shall be free of charge. Any and all subsequent inspection shall be charged at the approved hourly rate of \$290.00/hr, minimum of 1 hour.

- Facility had four TPHC guidelines filled out all with varying amounts of items. Only one guideline was approved by a District Specialist which included blanched fries. TPHC guidelines were updated to include the cooked garbanzos and were signed.

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 10/7/2026. 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: Marina
 Store Manager
 Signed On: September 23, 2026