

**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**

<b>Facility</b> FA0282796 - KETTLE'E		<b>Site Address</b> 1610 EL CAMINO REAL, SANTA CLARA, CA 95050		<b>Inspection Date</b> 05/04/2022	
<b>Program</b> PR0424172 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MOHAMMAD USMAN, YUSZF		<b>Inspection Time</b> 10:55 - 11:25
<b>Inspected By</b> MELISSA GONZALEZ		<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> MOHAMMAD SABIR	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

N/A

**Minor Violations**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	handsink - warewash	100.00 Fahrenheit	
hot water	handsinks food prep x 2	100.00 Fahrenheit	
paneer	cold prep unit - insert	40.00 Fahrenheit	
onion gravy	cold prep unit - insert	39.00 Fahrenheit	

**Overall Comments:**

*Follow up inspection conducted for routine inspection dated 03/15/22 that resulted in conditional pass due to improper temperature control and improper supplied handsinks.*

**Observations:**

- K06: All handsinks are supplied with soap and paper towels. Per PIC, dispensers will be replaced by Aramark. Two handsinks that were inoperable during routine inspection have now been repaired and hot water at 100F provided at each handsink.
- K07: No foods store outside of temperature control on counter. Measured PHFs at cold prep units 41F or below.
- K23: No evidence of cockroaches or live infestation present. Continue with pest services and ensure facility is free of vermin and pests.

*All major violations have been corrected. Continue to work on minor violations noted on previous report. Placard changed to green, pass.*

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 **5/18/2022**. 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:** MOHAMMAD SABIR  
 PIC  
**Signed On:** May 04, 2022