

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 FA0213511 - CHELO KABABI RESTAURANT		Site Address 1236 S WOLFE RD, SUNNYVALE, CA 94086		Inspection Date 09/16/2026		Placard Color & Score YELLOW 55		
Program PR0301411 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RAHBAR, MENDI		Inspection Time 13:45 - 17:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MARYAM				FSC Arman Rahbar 01/22/2029

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						
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		X			N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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		X			N
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		X
K36	Equipment, utensils, linens: Proper storage and use		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee touch their face and soiled cloth before touching a clean plate. Observed employee load dirty dishes into dishwasher and proceed to unload clean dishes without handwashing.*

Follow-up By
09/23/2026

[CA] *Employees are required to wash their hands before handling clean equipment and utensils, after touching body parts, after using the restroom, and at any time contamination may occur.*

[SA] *Instructed employee to change their gloves and wash their hands.*

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

Inspector Observations: *Ambient temperature of walk-in fridge measured 54F. Raw beef arriving last night measured 50F.*

Follow-up By
09/23/2026

By walk-in, ambient temperature of upright fridge measured 48F. Yogurt made at 11:30am measured 50F.

[CA] *All cold holding units shall maintain a minimum temperature of 41F and below.*

[COS] *PIC VC&D rice and beef. PIC moved yogurt to another fridge holding at 41F.*

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

Inspector Observations: *In the walk-in, 5 large tubs of rice made at 11:30am measured 85F.*

Follow-up By
09/23/2026

[CA] *Potentially hazardous foods shall be rapidly cooled from 135F to 70F in 2 hours, and from 70F to 41F in 4 hours.*

[COS] *PIC VC&D rice in the walk-in.*

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Major: Observed employee skip sanitization step during manual warewashing.*

Follow-up By
09/23/2026

Minor: *Observed clean cloths used to dry dishes.*

[CA] *Manual warewashing shall be done in a 3-compartment sink by washing, rinsing, and sanitizing at the appropriate sanitizer concentration. Equipment and utensils shall be air dried and properly stored to facilitate drying after sanitizing.*

[COS] *Instructed employee to create a solution of 100ppm bleach as the last step in the warewashing process.*

Minor Violations

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

Inspector Observations: *Observed a stack of crates containing dirty cups and trash can in front of handwashing sink.*

[CA] *Handwashing facilities shall be clean, unobstructed, and accessible at all times.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Inspector Observations: Handwashing sink in the restroom measured 60F.

[CA] Handwashing sinks shall be equipped to provide warm water at 100-108F.

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

Inspector Observations: Observed 3 flies in the back of the facility.

[CA] Keep back door of facility closed at all times to prevent the entrance and harborage of insects and vermin.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: In the side hallway area, observed unapproved domestic air fryer and pizza oven in use without mechanical ventilation.

[CA] Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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: Observed numerous food items stored in empty ice cream containers. Observed ice scoop handle in contact with ice.

[CA] Single use food containers, such as ice cream containers, shall not be reused to store food. Handles for food, ice, and utensils shall be stored upright and above the top of the food.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
water	mop sink	120.00 Fahrenheit	
yogurt	upright fridge	47.00 Fahrenheit	
ambient	walk-in	55.00 Fahrenheit	
water	restroom handwash sink	60.00 Fahrenheit	
cooked vegetables	hot holding unit	181.00 Fahrenheit	
raw meat	walk-in	50.00 Fahrenheit	
ambient	upright fridge	48.00 Fahrenheit	
rice	hot holding	211.00 Fahrenheit	
rice	rice cooker	92.00 Fahrenheit	
meat skewer	prep table	139.00 Fahrenheit	
water	kitchen handwash sink	100.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
hummus	under counter fridge	41.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0160789.

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 (minimum of two hours) during non-business hours, and upon inspector availability.

Facility shall submit plans for installation of any new equipment. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org.

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Per PIC, most employees who are lacking food handler cards are new and started within the last month. Discussed that all food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Food handler cards shall be available for review.

Joint inspection with Natalie Hak. Report written by Natalie Hak.

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 **9/30/2026**. 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: _____

Signed On: September 16, 2026