

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 FA0205822 - LAHORI RESTAURANT	Site Address 1202 E SANTA CLARA ST, SAN JOSE, CA 95116	Inspection Date 01/15/2025
Program PR0303138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ADEEL MUJAHID	Inspection Time 12:40 - 13:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ADEEL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/14/2025

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

Compliance of this violation has been verified on: 01/15/2025

Cited On: 01/14/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 01/15/2025

Minor Violations

Cited On: 01/15/2025

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:

Facility has moved their solid-fuel tandoor oven from under the exhaust hood in the kitchen area to the back outdoor premises. The tandoor oven had fuel being burned. Per Adeel and staff, they are not using it to cook outside and the fuel is still on from last night as they added too much wood. Extinguish the fuel and cease operation of the solid fuel oven.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Relocate the oven or remove from the premises.

Cited On: 01/15/2025

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

The solid fuel tandoor oven, the gas tandoor oven, and the large stock pot burner were added to the facility without plan check approval.

Follow-up By
01/22/2025

[CA] A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. All utensils and equipment shall be approved, installed properly, and meet applicable standards. Remove the added equipment or submit plans to this department. Visit www.ehinfo.org for more details on plan check requirements.

Cited On: 01/14/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 01/15/2025

Measured Observations

Item	Location	Measurement	Comments
Curry	Steam Table	165.00 Fahrenheit	
Chicken Curry	Steam Table	160.00 Fahrenheit	
Surface of Solid Fuel Tandoor Oven	Outside premises	500.00 Fahrenheit	IR
Chlorine - Sanitizer	Dishwasher	50.00 PPM	

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Overall Comments:

This is a follow up inspection for the routine inspection conducted on 01/14/2025.

Observations:

K11: All items in the steam table were above 135F. Per Adeel, the cook is relatively new and he has trained staff to reheat foods on the range before transferring to the steam table.

K14: Per Adeel, they had the dishwasher machine serviced. The dedicated dishwasher was present and they were able to operate the machine effectively. Chlorine in the machine measured at 50 ppm.

K38: Facility has moved the solid fuel tandor oven to the outside back premises. The Tandor oven was observed to be on wheels and had fuel burning.

K49: Facility has paid for the permit fee invoice. PIC provided payment receipt.

Continue to correct any pending violations. Ensure to submit plans to this department for the added equipment within one week.

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 **1/29/2025**. 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: Adeel Mujahid
Owner
Signed On: January 15, 2025