

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 FA0269286 - THE KEBAB GUYS - ANGRY HOT CHICKEN		Site Address 1727 BERRYESSA RD A, SAN JOSE, CA 95133		Inspection Date 10/01/2024	
Program PR0400486 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SALIH INCI		Inspection Time 12:50 - 15:10
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By ELIZABETH	FSC HUSEYIN G DURMAZ 10/3/2028		

Placard Color & Score
YELLOW
75

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		X			N
K07 Proper hot and cold holding temperatures	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		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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: At the only kitchen handwash sink: observed the paper towel dispenser was empty.

[CA] Keep paper towels stocked at all times.

[COS] A box of paper towels was placed on top of the towel dispenser.

Minor violation: Observed a knife was inside the handwash sink.

[CA] The handwash sink shall only be used for handwashing.

Follow-up By
10/02/2024

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: In the rear storage room: observed one old rodent dropping inside a clean large pot. Per PIC, this large pot is typically not used.

[CA] Keep food contact surfaces clean and protected from contamination.

[SA] The pot was washed and sanitized. Other wares on the nearby shelf were also washed and sanitized.

Follow-up By
10/02/2024

Minor Violations

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

Inspector Observations: In the rear storage room: observed an old rodent dropping inside a clean large pot (see violation k14 above). Observed approximately 10 rodent droppings on the floor under a shelf and near the water heater. Observed 3-4 dead cockroaches on the floor in the same room.

[CA] Keep facility clear of vermin.

[SA] Wares were washed and sanitized, and the floor was cleaned.

REPEAT VIOLATION

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed bags of frozen sliced meat were thawing at ambient room temperature on a prep counter.

[CA] [CA] Frozen potentially hazardous food shall be thawed using one of the following methods:

- 1) Under refrigeration
- 2) Completely submerged under cold running water of sufficient velocity to flush loose particles
- 3) In a microwave oven
- 4) During the cooking process

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed heavy accumulation of grease on sides of cooking equipment.

[CA] Keep surfaces clean.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Sanitizer test strips were not available upon request.

[CA] Keep sanitizer test strips available.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
EGGS, SAUCES	REFRIGERATOR	41.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
DRESSINGS	PREP UNIT	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
MEATS	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted tomorrow, 10/2/24, to assess compliance regarding evidence of vermin, food contact surface sanitation, and handwash facilities.

The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

Continue cleaning and sanitizing facility, especially the water heater room. Recommend having pest control service facility at least twice a month for rodents/cockroaches.

Consulted supervisor P. Mark.

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 **10/15/2024**. 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: Salih Inci
Owner

Signed On: October 01, 2024