

**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 FA0203453 - ORENS HUMMUS SHOP		Site Address 126 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 12/18/2019
Program PR0302850 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name OREN'S HUMMUS CATERINC	Inspection Time 14:45 - 15:15
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By MARIA	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**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: Employee was washing/handling dirty dishes from customers and from facility use. The employee then handled clean/sanitized dishes. [CA] Properly wash hands after handling dirty dishes and prior to handling sanitized dishes.**

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Feta cheese	Cookline - cold hold drawer	39.00 Fahrenheit	
Falafel mix	Walk in fridge	41.00 Fahrenheit	
Bismati rice	Hot holding	186.00 Fahrenheit	
Sliced tomatoes	Walk in fridge	54.00 Fahrenheit	Cooling after prep.
Chlorine	Mechanical warewash	50.00 PPM	
Cooked marinated chicken	Just off grill	201.00 Fahrenheit	
Diced tomato	Cookline - cold hold insert	38.00 Fahrenheit	
Hot water	Handwash/restroom handwash	100.00 Fahrenheit	
Marinated raw chicken	Walk in fridge	42.00 Fahrenheit	Cooling after prep.
Feta cheese	Walk in fridge	41.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	

**Overall Comments:**

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 **1/1/2020**. 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: Maria Zertuche  
 General Manager  
 Signed On: December 18, 2019