

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 FA0200795 - HOUSE OF FALAFEL		Site Address 19590 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 09/30/2022	
Program PR0305188 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUZAYYEN, WASFI		Inspection Time 11:30 - 13:50
Inspected By OBBY SHEHADEH	Inspection Type ROUTINE INSPECTION	Consent By MAGDY (PIC)	FSC Sherif Magdy 02/21/2025		

Placard Color & Score
RED
58

	RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			N
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							
K14	Food contact surfaces clean, sanitized		X		X			N
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
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	X	
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	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0200795 - HOUSE OF FALAFEL	Site Address 19590 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 09/30/2022
Program PR0305188 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUZAYYEN, WASFI	Inspection Time 11:30 - 13:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: 1) Measured chicken in hot holding unit at 127 degrees F. Chicken placed in unit prior to allowing unit to heat up. Ambient of unit measured at 140 degrees F. Chicken placed in unit less than 2 hours prior to inspection.

Follow-up By
10/06/2022

[COS] Chicken reheated to 175 degrees F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

2) Raw lamb in food prep refrigerator measured at 44 degrees F. Item placed in unit less than 2 hours prior to inspection. Ambient of unit measured at 48 degrees F. [COS] Raw lamb moved to walk-in cooler.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

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

Inspector Observations: Measured container of cooked chickpeas in the walk-in cooler at 70 degrees F. Per PIC, chickpeas cooked yesterday. Container was plastic and depth greater than 4 inches.

Follow-up By
10/06/2022

[COS] PIC voluntarily discarded container of chickpeas.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

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: Measured chlorine sanitizer in dishwasher at 0ppm. Actively in use. PIC replaced container of sanitizer. Re-measured sanitizer at 50ppm.

Follow-up By
10/06/2022

[COS] Dishes rewashed/sanitized. Hot water not available.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the 3-compartment sink measured at 72 degrees F. Water heater not operational.

Follow-up By
10/06/2022

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. Ensure hot water heater is operable and maintained in good repair at all times.

CLOSURE DUE TO VIOLATION

Minor Violations

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

Inspector Observations: Vents have dust building in walk-in cooler.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: 1) Torn gaskets in food prep refrigerator doors.

[CA] Repair/replace torn gaskets.

***Repeat* 2) Soda machine is leaking.**

[CA] Repair soda machine.

OFFICIAL INSPECTION REPORT

Facility FA0200795 - HOUSE OF FALAFEL	Site Address 19590 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 09/30/2022
Program PR0305188 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUZAYYEN, WASFI	Inspection Time 11:30 - 13:50

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: *Repeat*

Cutting board of prep unit is cut and stained.

[CA] Replace cutting board.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

***Repeat* 1) Vertical broiler held outside of hood.**

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

2) Unshielded light bulb in back prep area.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Repeat*

Damaged ceiling tiles throughout kitchen.

[CA] Repair ceiling tiles.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
yogurt drink	refrigerator	39.00 Fahrenheit	
chicken	hot holding	127.00 Fahrenheit	cos
ambient	food prep refrigerator	48.00 Fahrenheit	
beef	vertical broiler	138.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	re-measured at 50ppm.
raw beef	walk-in cooler	35.00 Fahrenheit	
raw lamb	walk-in cooler	37.00 Fahrenheit	
raw chicken, raw beef	2-door upright freezer	10.00 Fahrenheit	
raw lamb	food prep refrigerator	44.00 Fahrenheit	moved to walk-in.
chickpeas	walk-in cooler	70.00 Fahrenheit	VC&D
chicken	vertical broiler	142.00 Fahrenheit	
hot water	3-compartment sink	72.00 Fahrenheit	

Overall Comments:

Closure due to Violation K21. Contact Obby Shehadeh at 408-568-6150 for reopening.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/14/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

OFFICIAL INSPECTION REPORT

Facility FA0200795 - HOUSE OF FALAFEL	Site Address 19590 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 09/30/2022
Program PR0305188 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUZAYYEN, WASFI	Inspection Time 11:30 - 13:50

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: magdy
PIC

Signed On: September 30, 2022