

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 FA0255376 - SELAM RESTAURANT		Site Address 3120 WILLIAMS RD, SAN JOSE, CA 95117		Inspection Date 11/14/2025		Placard Color & Score GREEN 66		
Program PR0372904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAMUEL, ELSA		Inspection Time 10:30 - 12:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ELSA SAMUL				FSC FEVEN BEYENE 4/1/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
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		
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		X					N
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						
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						S
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	X
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		
K48	Plan review		

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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. Pot of beef stew cooked today was left under the 3-compartment sink measured 80F.

2. Pot of beef stew cooked today was on stove measured 112F.

3. Pot of satay onions were measured 85F.

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

[SA] Food shall be kept at minimum 135F on stove.

Minor Violations

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

Inspector Observations: Lack soap dispenser in the employee restroom.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Lack paper towel dispenser in the employee restroom.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Container of curry was cooling with lid on.

[CA] Properly store cooling foods in such a way to allow proper air flow.

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

Inspector Observations: Observed fruit flies around janitorial sink and at the dry storage room outside the restroom.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

[SA] Keep area clean by not leave dirty mop bucket and uncovered food to eliminate fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1.Ethiopian bread was left at the three-compartment sink side board.

2. Strainer with collar green was left above dirty pans in the 3-compaertment sink.

[CA] Food can not be left on and inside the 3-compartment sink. Food shall be kept on table.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Pots of food was left under three-compartment sink.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Build up of food and grease debris on the sides and on the stove and tables.

[CA] Deep clean the kitchen equipment more frequently to prevent build up.

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

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Inspector Observations: Clean utensil rack was stored on the left side board (dirty dishes side board) of the three compartment sink.

[CA] Three-compartment sink side boards shall be used for dirty dishes storage on left side and for drying sanitizer dishes on right side.

Chlorine sanitizer in the 3-compartment was measured 50 ppm.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds.

[COS] PIC added a cap of chlorine and sanitizer was measured 100ppm.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Cook did not know where the probe thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

[COS] PIC opened a package of new probe thermometer.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Lack permanently installed dispenser at employee restroom.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be maintained clean and in good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Dirty mop water was left in a bucket.

[CA] After use, dirty mops water shall be dispose and mop shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
RED CURRY	HOT HOLDING	140.00 Fahrenheit	
BEEF STEW	HEATING	180.00 Fahrenheit	
POT OF BEEF STEW	UNDER THREE-COMP SINK	80.00 Fahrenheit	
CHLORINE SANITIZER	3-COMP SINK	100.00 PPM	
TOMATOES	FOOD PREP COOLER	42.00 Fahrenheit	
EGGS	PREP COOLER	40.00 Fahrenheit	AMBIENT
POT OF BEEF STEW	ON STOVE	112.00 Fahrenheit	
DRINKS	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
POT OF SATAY ONIONS	UNDER THREE COMP SINK	85.00 Fahrenheit	
BEEF	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
PINTO BEANS	HOT HOLDING	135.00 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 **11/28/2025**. 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.

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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: ELSA SAMUL
PIC
Signed On: November 14, 2025