

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 FA0212358 - SHAWARMA FALAFEL SHAQ		Site Address 3475 E EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 06/22/2026	
Program PR0300400 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GHUR KAMAN INVESTMENT		Inspection Time 14:10 - 15:25
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By PEDRO	FSC Jashanjot Singh 04/29/2027		

Placard Color & Score
GREEN
87

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
K07	Proper hot and cold holding temperatures	X									S
K08	Time as a public health control; procedures & records	X									
K09	Proper cooling methods								X		
K10	Proper cooking time & temperatures	X									S
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				
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										
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										
K34	Warewash facilities: installed/maintained; test strips										
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									X	
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

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 the chlorine sanitizer concentration in the mechanical dishwasher at 0 ppm during active warewashing. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a concentration of 50 ppm chlorine, or as per manufacturer's specifications. [SA] Specialist directed employee to set up the 3-compartment sink with 100 ppm chlorine for washing, rinsing, and sanitizing during inspection.

Discontinue use of mechanical dishwasher until repaired.

Minor Violations

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

Inspector Observations: Observed two dead cockroaches in an old sticky trap underneath the preparation sink. No live activity or contamination of food observed during inspection. [CA] Eliminate vermin activity from the facility. The premises of a food facility shall be maintained free of vermin. Clean and sanitize affected areas.

NOTE: The last pest control services was received on 6/4/2026. No report of observations for review.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed drainpipes from the ice machine extend directly into the floor sink. [CA] Provide air gap between the drain pipes and floor sink that is at least twice the diameter of the inlet and no less than one inch.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	janitorial sink	120.00 Fahrenheit	
falafel	3-door under counter	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	0.00 PPM	
meat	3-door upright freezer	15.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
cut tomato	3-door preparation unit inserts	41.00 Fahrenheit	
meat	walk-in cooler	41.00 Fahrenheit	
sauce	steam table	146.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
beverages	2-door upright cooler	41.00 Fahrenheit	
lamb	meat cone	76.00 Fahrenheit	TPHC

Overall Comments:

Per PIC, rotating meat cones are changed out every 3 to 4-hours. Completed TPHC documentation for meat cones during inspection.

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 **7/6/2026**. 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: Pedro Ortiz
PIC
Signed On: June 22, 2026