## **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

		Site Address 2281 THE ALAMEDA, SANTA CLARA, CA 95050		Inspection Date 05/22/2025
Program PR0373291 - FOOD PREP / F	OOD SVC OP 0-5 EMPLOYEES RC 3	- FP11	Owner Name SHAWARMAJI LLC	Inspection Time 11:15 - 12:15
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By FERAS (O) & CEASA	R (M)	



## **Comments and Observations**

#### **Major Violations**

N/A

#### **Minor Violations**

Cited On: 05/20/2025

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

Compliance of this violation has been verified on: 05/22/2025

Cited On: 05/20/2025

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

Compliance of this violation has been verified on: 05/22/2025

#### **Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	Comments
sliced lamb	2 insert warmer	156.00 Fahrenheit	
shredded cheese	2 door cold top	62.00 Fahrenheit	under TPHC, timer observed.
tahini salad	2 door cold top	67.00 Fahrenheit	under under TPHC, timer observed.
egg plant	2 door cold top	62.00 Fahrenheit	under time as a public health control (TPHC),
			timer observed.
warm water	handsink (prep)	100.00 Fahrenheit	
sliced chicken	2 insert warmer	178.00 Fahrenheit	
falafel	2 door cold top	65.00 Fahrenheit	under TPHC, timer observed.

#### **Overall Comments:**

Upon follow-up inspection, observed 2 door under drawer cold top inoperable. Observed unit not connected. Facility is currently using time as a public health control (TPHC). Observed a timer set up on upright refrigeration unit. Operator was directed to write a standard of operation (SOP) for refrigeration unit until a repair and/or replacement is made. Found remote storage facility free of open foods. All opened foods are relocated to kitchen area.

Discussed with operator several options for using time as a public health control (TPHC): sticker with time, timer system and table charts.

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 6/5/2025. 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.

# **OFFICIAL INSPECTION REPORT**

Facility	Site Address		Inspection Date
FA0255599 - SHAWARMAJI	2281 THE ALAMEDA, SANTA CLARA, CA 95050		05/22/2025
Program PR0373291 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	- FP11	Owner Name SHAWARMAJI LLC	Inspection Time

# 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: Feras Abtaha

Owner

**Signed On:** May 22, 2025

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