

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 FA0275435 - 3118 - KABOB AND FISH AND CHIPS		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 09/21/2025		Placard Color & Score GREEN 97		
Program PR0416229 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 11:25 - 12:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LAURENA JOHNSON				FSC Laurena Johnson 08/25/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X	X			
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						S
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Ice bath measured to have:

-Shredded cheese at 48F

-Garlic spread at 46F

-Burger sauce at 49F

-Burger sauce at 49F

Ice bath observed to only have ice at the bottom.

[CA] Ensure ice baths has enough ice AND water to cover sides of containers of PHFs for maintain temperature.

Maintain PHFs at 41F and below for cold holding.

[COS] Operator added more ice and water to ice bath to keep PHFs at 41F or below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Yogurt sauce	Countertop cooler	40.00 Fahrenheit	
Garlic spread	Burger stand ice bath	44.00 Fahrenheit	
pastor	Meixcan station out of oven	172.00 Fahrenheit	
Cut tomatoes	Burger stand prep cooler	41.00 Fahrenheit	
Pastor	Mexican stand hot box	161.00 Fahrenheit	
Half full rice cooker	Rice cooker	164.00 Fahrenheit	
Ice cream	Horizontal cooler	9.00 Fahrenheit	
Burger sauce	Burger stand ice bath	45.00 Fahrenheit	
Soft serve mix	ice cream walk in cooler	28.00 Fahrenheit	
Shredded cheese	Burger stand ice bath	46.00 Fahrenheit	
Milk	2 door under the counter cooler at ice cream stand	40.00 Fahrenheit	
Shredded cheese	Under grill	41.00 Fahrenheit	
Boba	Countertop was ice cream stand	62.00 Fahrenheit	Item was on TPHC log and was added 1.5 hours prior.
Tomato salad	Countertop cooler	41.00 Fahrenheit	
Raw burger	Under grill	41.00 Fahrenheit	
Cooked burger	Off of grill	41.00 Fahrenheit	
Rice	Mexican stand hot box	154.00 Fahrenheit	
Sliced cheese	Burger stand prep cooler	40.00 Fahrenheit	
Gyro meat	countertop warmers	153.00 Fahrenheit	
Birria meat	Countertop warmer	169.00 Fahrenheit	
Full rice cooker	Rice cooker	186.00 Fahrenheit	
Tomato salad	Fries station walk in cooler	40.00 Fahrenheit	

Overall Comments:

NOTE: Facility serving Juma Boba, Super Duper Burger, Puesto, and Halal Fries.

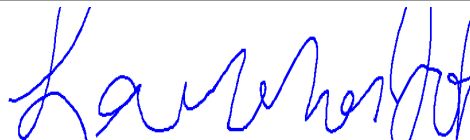
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/5/2025**. 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.

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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: Laurena Johnson
Food Safety Supervisor

Signed On: September 21, 2025