

# 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

<b>Facility</b> FA0205913 - OREN'S HUMMUS CATERING		<b>Site Address</b> 1279 ALMA CT, SAN JOSE, CA 95112		<b>Inspection Date</b> 11/05/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>95</b> </div>		
<b>Program</b> PR0307242 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> OREN'S HUMMUS CATERING		<b>Inspection Time</b> 13:25 - 14:30			
<b>Inspected By</b> KAYA ALASSFAR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JUAN DE LOS SANTOS				<b>FSC</b> ERIKA SANDOVAL 11/18/2028

  

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						
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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						S
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	X	
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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Water temperature at the hand wash sink in the warewash area was measured at 68F.**  
**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

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

**Inspector Observations: Mold like accumulation inside walk in refrigerator #2.**  
**[CA] Clean and sanitize routinely to prevent buildup.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
GRILLED EGGPLANTS	COOLING RACK	140.00 Fahrenheit	
WATER	HAND SINK (FOOD PREP AREA)	100.00 Fahrenheit	
BEANS	WALK IN REFRIGERATOR 1	40.00 Fahrenheit	
ROAST EGGPLANTS	WALK IN REFRIGERATOR 3	40.00 Fahrenheit	
RAW LAMB	WALK IN REFRIGERATOR 1	40.00 Fahrenheit	
CHAKCHOUKA	BLAST CHILLER	68.00 Fahrenheit	COOLING PROCESS
LENTIL SOUP	WALK IN REFRIGERATOR 2	36.00 Fahrenheit	
WATER	HAND SINK (WAREWASH AREA)	68.00 Fahrenheit	
GARBANZO BEANS	COOLING RACK	42.00 Fahrenheit	
WATER	3-COMP SINK / PREP SINK	120.00 Fahrenheit	
QUATERNARY AMMONIUM	SANITIZEFR BUCKET	200.00 PPM	
RICE	HOT BOX	142.00 Fahrenheit	
CHLORINE	DISHWASHER	100.00 PPM	
RAW CHICKEN	WALK IN REFRIGERATOR 1	39.00 Fahrenheit	
COOKED CARROTS	WALK IN REFRIGERATOR 3	34.00 Fahrenheit	
COOKED ONIONS	COOLING	42.00 Fahrenheit	
RAW MEAT	WALK IN REFRIGERATOR 1	40.00 Fahrenheit	
PEPPERS	FOOD PREP SINK	65.00 Fahrenheit	DILIGENT PREP

### 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 **11/19/2024**. 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



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**Received By:** ERIKA SANDOVAL  
ASSISTANT KITCHEN MANAGER

**Signed On:** November 05, 2024