

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 FA0255599 - SHAWARMAJI		Site Address 2281 THE ALAMEDA, SANTA CLARA, CA 95050		Inspection Date 05/20/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 78 </div>		
Program PR0373291 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SHAWARMAJI LLC		Inspection Time 14:00 - 15:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By AHMED & KIMBERLY (C)				FSC Alex Cuevas 7/28/29

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	X			
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			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						
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed an employee touching their face in kitchen area. Observed no active contamination. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves. [COS] Employee was directed to stop what they were doing, wash their hands and then proceed to wear their gloves.*

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

Inspector Observations: *1. Measured the following PHFs holding between 44F - 45F in 3 door upright (kitchen): raw chicken on vertical metal stick, falafel mix and a container of tahani sauce.
2. Measured the following PHFs holding at 44F in 3 door upright (back storage): tahini sauce and falafel mix.
[CA] Maintain all PHFs cold held at or below 41F.*

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

Inspector Observations: *Measured hot water topping off at 117F at warewash sink and then went down to 112F. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.*

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

Inspector Observations: *Found several flies in back kitchen area and by remote storage room. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.*

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *Lacking person in charge on site during inspection. [CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.*

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

Inspector Observations: *Measured ambient air temperature of 2 door reach in/cold top holding at 50F. Per operator, all food items in 2 door cold top/reach in is under time as a public health control (TPHC). Observed a timer on 3 door upright. [CA] Repair refrigeration unit to maintain all cold PHFs held at or below 41F.*

Follow-up By 05/22/2025

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

Inspector Observations: *Observed several containers of bulk food and bulk bag of onions stored in refrigeration unit and storage rack located in remote storage area. Remote storage area is ONLY permitted for the storage of prepackaged food products & to their original container. [CA] Relocate all bulk bin foods not in its original container to kitchen area.*

Follow-up By 05/22/2025

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: *Found leaking faucet at 3-compartment sink (middle section) and 1-compartment sink when water knob is off/on. [CA] Secure leak.*

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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: Found back screen door with gaps between mesh. Size of gaps may allow for entrance of pest and vermin. [CA] Back screen door shall prevent any potential access to food facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tum	2 door cold top	54.00 Fahrenheit	under TPHC, timer observed.
sliced chicken	2 slot insert warmer	187.00 Fahrenheit	under TPHC, timer observed.
sauce	2 door reach in	40.00 Fahrenheit	
sliced lamb	2 slot insert warmer	143.00 Fahrenheit	under TPHC, timer observed.
sliced tomato	2 door cold top	52.00 Fahrenheit	under TPHC, timer observed.
sliced tomato	2 door reach in	52.00 Fahrenheit	under TPHC, timer observed.
yogurt	upright (remote storage)	39.00 Fahrenheit	
falafel mix	3 door upright (kitchen)	44.00 Fahrenheit	
tahini sauce	2 door cold top	53.00 Fahrenheit	under TPHC, timer observed.
lamb	2 door upright freezer (remote storage)	3.30 Fahrenheit	
falafel mix	3 door upright (remote storage)	44.00 Fahrenheit	
chicken	2 door upright freezer (remote storage)	20.00 Fahrenheit	
hot water	warewash/1-comp	117.00 Fahrenheit	117F then fluctuated to 112F.
ambient	2 door reach in	50.00 Fahrenheit	Note: All items in this refrigeration unit is under TPHC per operator, observed a timer set.
chicken	vertical broiler	94.00 Fahrenheit	under TPHC, timer observed.
shredded cheese	2 door cold top	53.00 Fahrenheit	under TPHC, timer observed.
tahini sauce	3 door upright (remote storage)	44.00 Fahrenheit	
warm water	handsink (front, prep & RR)	100.00 Fahrenheit	
sauce	1 door reach in	35.00 Fahrenheit	
beverage	grab n go	39.00 Fahrenheit	
cooked egg plant	2 door cold top	59.00 Fahrenheit	under TPHC, timer observed.
tahini sauce	3 door upright (kitchen)	44.00 Fahrenheit	
raw chicken on metal stick	3 door upright	45.00 Fahrenheit	
quat	warewash	200.00 PPM	
lamb	vertical broiler	120.00 Fahrenheit	under time as a public health control (TPHC), timer observed.

Overall Comments:

Note: Observed PHFs under time as a public health control (TPHC) discarded at 3:00pm.

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

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 **6/3/2025**. 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: Ahmed Ali
Food Handler
Signed On: May 20, 2025