

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 FA0267881 - THE PORT OF PERI PERI		Site Address 3245 STEVENS CREEK BL, SAN JOSE, CA 95117		Inspection Date 07/22/2025		Placard Color & Score GREEN 73		
Program PR0395320 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PERI PERI SANTA CLARA LLC		Inspection Time 13:30 - 15:10			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ZAHED AHMED				FSC Not Available

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							
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	X			N
K07	Proper hot and cold holding temperatures			X				N
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	S
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

OFFICIAL INSPECTION REPORT

Facility FA0267881 - THE PORT OF PERI PERI	Site Address 3245 STEVENS CREEK BL, SAN JOSE, CA 95117	Inspection Date 07/22/2025
Program PR0395320 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PERI PERI SANTA CLARA LLC	Inspection Time 13:30 - 15:10
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: LACK FSC.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

LACK FOOD HANDLER CARDS.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: COOKED VEGETABLE WERE COOLING INSIDE THE HAND WASHING SINK.

[CA] A handwashing facility shall not be used for purposes other than handwashing. Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC TOOK THE VEGTABLE STRAINER OUT.

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

Inspector Observations: UNDER THE GRILL HOT HOLDING DRAWER WITH COOKED CHICKEN WAS 120F. FOOD WAS PLACE IN 2 HOURS AGO.

HOT HOLDING WITH CORN WAS MEASURED 120F. FOOD WAS PLACE IN 2 HOURS AGO.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] ADJUST THE TEMPURATURE SETTING TO MINIMUM 135F.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: MARINATED CHICKEN WAS MEASURED 47F IN A CONTAINER WITH LID.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations: HOT RUNNING WATER AT THE 3-COMP AND FOOD PREP SINK WAS MEASURED 110F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: LACK TEST STRIPS FOR CHLORINE AND QUATERNARY AMMONIA.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: VENTILATION HOOD FILTERS ABOVE A GRILL HAS A GREASE DEBRIS.

[CA] Ventilation hood filters shall be maintained clean and good repair.

[SA] CLEAN MORE FREQUENTLY OR CLEAN IN BETWEEN PROFESSIONAL HOOD CLEANING SESSIONS.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

OFFICIAL INSPECTION REPORT

Facility FA0267881 - THE PORT OF PERI PERI	Site Address 3245 STEVENS CREEK BL, SAN JOSE, CA 95117	Inspection Date 07/22/2025
Program PR0395320 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PERI PERI SANTA CLARA LLC	Inspection Time 13:30 - 15:10

Inspector Observations: FRONT COLD DISPLAY WITH CAKES LACK THERMOMETER.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: DRY WIPING CLOTHS WERE PLACED IN MULTIPLE PLACED.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: 1. CELINING PANEL NOT TIGHTLY PLACED ABOVE REFRIGERATION NEXT TO HANDWASHING SINK AND OUTSIDE THE RESTROOM.

2. LOOSE CEILING PANELS WITH GAPS IN THE DINE IN AREA.

3. A LARGE HOLE ABOVE THE JANITORIAL SINK.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: THE HEALTH PERMIT WAS NOT POSTED IN PUBLIC VIEW.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HANDWASHING	100.00 Fahrenheit	
COLESLAW	PREP COOLER	40.00 Fahrenheit	
COOKED CHICKEN	DRAWER REFRIGERATION	120.00 Fahrenheit	
RICE	HOT HOLDING	145.00 Fahrenheit	
QA SANITIZER	3-COMP SINK	200.00 PPM	
POTATO SALAD	PREP COOLER	40.00 Fahrenheit	
CAKE	COLD DISPLAY	40.00 Fahrenheit	
HUMMUS	PREP COOLER	40.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
HOT WATER	3-COMP	110.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
BEEF PATTIE	FREEZER	20.00 Fahrenheit	
CORN	HOT HOLDING	120.00 Fahrenheit	
MARINATED CHICKEN	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	110.00 Fahrenheit	

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 **8/5/2025**. 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 FA0267881 - THE PORT OF PERI PERI	Site Address 3245 STEVENS CREEK BL, SAN JOSE, CA 95117	Inspection Date 07/22/2025
Program PR0395320 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PERI PERI SANTA CLARA LLC	Inspection Time 13:30 - 15:10

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: ZAHED AHMED
PIC

Signed On: July 22, 2025