

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 FA0268775 - TASTE OF PERSIA		Site Address 2011 TULLY RD, SAN JOSE, CA 95122		Inspection Date 01/18/2023	
Program PR0399285 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZARE, HAMED		Inspection Time 15:00 - 16:00
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By HAMED	FSC Hamed Zare 03/26/2027	

Placard Color & Score
GREEN
87

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
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		
K10 Proper cooking time & temperatures	X						S
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		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected	X	
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Rodent droppings observed in the following areas:

- On floor underneath center food preparation refrigerator.
- On floor at the corner underneath the three-compartment sink.
- On floor underneath shelving for equipment and bulk bags of rice.
- On unused red cutting board placed on bottom storage shelf, less than 6 inches off of floor.
- On bottom shelf of the preparation table by the food preparation sink.

No contamination/adulteration of food observed. Per owner, pest control services facility once per month. Pest control report for November of 2022 was provided upon review.

[CA] Clean and sanitize area of old droppings.

Minor Violations

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

Inspector Observations: Handwash station in the kitchen by the food preparation sinks completely obstructed.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Remove obstructions.

Handwash station in the front counter before entering kitchen lacked paper towels inside dispenser. Napkins were provided on table across from hand wash station. [CA] Single-use sanitary towels shall be provided in dispensers at all times.

Paper towels maintained outside of dispenser inside the restroom.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Containers of food:

- Bags of rice maintained by the food preparation table.
 - Cases of meat inside the walk-in refrigerator.
- Maintained directly on floor.**

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	121.00 Fahrenheit	
Yogurt sauce	Walk-in refrigerator	37.00 Fahrenheit	
Raw chicken kabob	Walk-in refrigerator	37.00 Fahrenheit	
Beef kabob	Grill	160.00 Fahrenheit	Cooking temperature
Raw marinated chicken	Walk-in refrigerator	38.00 Fahrenheit	
Cooked rice	Walk-in refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	103.00 Fahrenheit	
Milk	Two-door upright refrigerator	41.00 Fahrenheit	
Raw ground beef kabob	Walk-in refrigerator	38.00 Fahrenheit	
Diced tomato and cucumber salad	Walk-in refrigerator	37.00 Fahrenheit	

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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 **2/1/2023**. 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.

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: Hamed Zare
Owner

Signed On: January 18, 2023