

**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> FA0285556 - FREMONT KABOB		<b>Site Address</b> 4300 GREAT AMERICA PY 164, SANTA CLARA, CA 95051		<b>Inspection Date</b> 07/06/2022	
<b>Program</b> PR0428117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> JAMSHID AHMAD		<b>Inspection Time</b> 14:05 - 15:20
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ABOLLAH	<b>FSC</b> Jamshid Ahmad 10/05/2023		

**Placard Color & Score**  
**GREEN**  
**95**

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						
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				
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	X	
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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Facility FA0285556 - FREMONT KABOB	Site Address 4300 GREAT AMERICA PY 164, SANTA CLARA, CA 95054	Inspection Date 07/06/2022
Program PR0428117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JAMSHID AHMAD	Inspection Time 14:05 - 15:20
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

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

**Inspector Observations: Boiled potatoes measured to be 69F. Per operator boiled potatoes were cooked about 3 hours prior, kept out to cool, and shall be mashed and prepped immediately.**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Recommend placing potatoes on sheet tray into reach in cooler while cooling prior to prep. [COS] Operator blended potatoes and placed in reach in cooler**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Box of eggplant observed on the floor next to prep cooler. [CA] Store produce and food at least 6" off of ground.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Milk	2 door upright cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Curry sauce	Prep cooler	40.00 Fahrenheit	
Raw meat	2 door upright walk in	39.00 Fahrenheit	
Quat ammonai	3-comp sink	200.00 Fahrenheit	
Rice	Rice cooker	31.00 Fahrenheit	
Cooked potatoes	On countertop	69.00 Fahrenheit	
Curry sauce	Counter top warmer	161.00 Fahrenheit	
Chicken skewer	1 door reach in cooler	41.00 Fahrenheit	
Yogurt	Front grab n go	41.00 Fahrenheit	
Lamb skewer	1 door reach in cooler	57.00 Fahrenheit	Per operator lamb was made about 1 hour ago and placed in reach cooler
Cooked eggplant	Prep cooler	39.00 Fahrenheit	
Gyoza	2 door upright cooler	36.00 Fahrenheit	
Meat	2 door upright cooler	40.00 Fahrenheit	
Warm water	electrical rice cooker	100.00 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 **7/20/2022**. 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:** Jamshid Ahmad

Owner

**Signed On:** July 06, 2022