

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 FA0275435 - 3118 - KABOB AND FISH AND CHIPS		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 06/22/2026		Placard Color & Score GREEN 90		
Program PR0416229 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 18:10 - 18:35			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LAURENA JOHNSON				FSC Laurena Johnson 08/25/2027

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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		
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1) Hot box measured to have beef and lamb at 116F and 106F. Other PHFs in hot box measured to be over 135F.

[CA] Keep PHFs at 135F and above for hot holding. [COS] Lamb and beef were placed on TPHC.

2) Puree garlic and shredded cheese measured to be 46F and 45F in ice bath by garlic fry station. Both containers were place directly on top of ice without water. [CA] Sides of containers of PHFs shall be surrounded by ice water for an effective ice bath. Keep PHFs at 41F and below for cold holding. [COS] Operator added water to ice bath and pushed containers of PHFs into ice to surround with ice.

Minor Violations

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: Shared walk in freezer observed to have ice build up by condenser. [CA] Defrost freezer and maintain in good repair.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Hummus	Shared walk in cooler	41.00 Fahrenheit	
Beef	steam table falafel	165.00 Fahrenheit	
Chicken	Mexican walk in cooler	39.00 Fahrenheit	
Lamb	Hot box falafel	106.00 Fahrenheit	
Pico De Gallo	Prep cooler falafel	27.00 Fahrenheit	
Carnitas	Steam table	154.00 Fahrenheit	
Cut tomaotes	Burger prep cooler	40.00 Fahrenheit	
Chicken	Steam table	162.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Rice	Rice cooker Mexican	187.00 Fahrenheit	
Rice	Mexican hot box	167.00 Fahrenheit	
Cooked burger	Off of grill	180.00 Fahrenheit	
Raw burger	Grill drawers	39.00 Fahrenheit	
Milk	Prep cooler ice cream	33.00 Fahrenheit	
Fries	Pass through window	110.00 Fahrenheit	Per logs and operator items were on TPHC
Garlic	Ice bath	46.00 Fahrenheit	
Chicken	Hot box falafel	145.00 Fahrenheit	
Shredded cheese	Shared walk in cooler	41.00 Fahrenheit	
Ice cream mix	Juma walk in cooler	33.00 Fahrenheit	
Crema	Mexican walk in cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Fries	2 door reach in cooler	0.70 Fahrenheit	
Falafel	Prep cooler	39.00 Fahrenheit	
Cheese	Ice bath	45.00 Fahrenheit	
Burger sauce	Burger prep cooler	41.00 Fahrenheit	
Al pastor	Mexican hot box	154.00 Fahrenheit	
Beef	Hot box falafel	116.00 Fahrenheit	
Feta	Shared walk in cooler	40.00 Fahrenheit	
Rice	Rice cooker Falafel	189.00 Fahrenheit	
Taziki	Prep cooler falafel	37.00 Fahrenheit	
Falafel	Pass through window	101.00 Fahrenheit	Per logs and operator items were on TPHC
Ice cream	Machine	33.00 Fahrenheit	
Cheese sauce	Hot box falafel	140.00 Fahrenheit	
Lamb	steam table falafel	165.00 Fahrenheit	

Overall Comments:

***Routine inspection was conducted on site and report was written off site. An exit interview was conducted with the operator to address the inspection findings. The OIR was issued to e-mail address that was verified onsite.
Joint inspection with Jennifer R. and Kaya A.***

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 **7/6/2026**. 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: No Signature Obtained
Report Written Off Site

Signed On: June 23, 2026