

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 FA0269572 - HOUSE OF FALAFEL	Site Address 375 SARATOGA AV D, SAN JOSE, CA 95129	Inspection Date 05/06/2026
Program PR0401115 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TANZEER AHDED	Inspection Time 15:00 - 16:00
Inspected By HINA WYNE	Inspection Type FOLLOW-UP INSPECTION	Consent By TANZEER AHMED

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/28/2026

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

This violation found not in compliance on 05/06/2026. See details below.

Cited On: 05/06/2026

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

Inspector Observations: Food at the preparation cooler was measured 50F.

[CA] PHF shall measure 41F and below or 135F and above.

[SA] Bring small portions from the walk in cooler to the food prep cooler and discard the left over at the end of the day.

Minor Violations

Cited On: 04/28/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 05/06/2026. See details below.

Cited On: 05/06/2026

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Plan check was not submitted for the two new equipment:

- 1. Facility is returning the Boba machine - .**
- 2. Must submit the specs with a plan check application to our office for the dishwasher - Jackson.**

Follow-up By
05/06/2026

Measured Observations

Item	Location	Measurement	Comments
HUMMUS	PREP COOLER TOP	43.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
EGG PLANT	PREP COOLER TOP	50.00 Fahrenheit	
TOMATOES	PREP COOLER TOP	44.00 Fahrenheit	
CHICKEN	PREP COOLER BOTTOM	50.00 Fahrenheit	
BEEF	PREP COOLER BOTTOM	50.00 Fahrenheit	
BABA GHANNOUSH	PREP COOLER TOP	58.00 Fahrenheit	

Overall Comments:

During a follow up inspection on 5/6/26 preparation cooler was found out of temperature and measured 50F.

Plan check was not submitted for the two new equipment:

- 1. Facility is returning the Boba machine.**
- 2. Must submit the specs with a plan check application to our office for the dishwasher - Jackson.**

A second follow-up inspection will be held next week on May 13, 2026.

Please contact our Hina Wyne, REHS at 408-918-3400 if you have any question. hina.wyne@deh.sccgov.org

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

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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 **5/20/2026**. 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.

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: TANZEER AHMED
PIC
Signed On: May 06, 2026