

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 FA0205822 - LAHORI RESTAURANT | | Site Address 1202 E SANTA CLARA ST, SAN JOSE, CA 95116 | | Inspection Date 02/17/2026 | |
| Program PR0303138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name ADEEL MUJAHID | | Inspection Time 12:45 - 14:40 |
| Inspected By ALEXANDER ALFARO | Inspection Type ROUTINE INSPECTION | | Consent By SUMIL | FSC Not Available | |

| |
|-----------------------|
| Placard Color & Score |
| RED |
| 50 |

| 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 | | | | | | S |
| 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 | | | | N |
| 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 | | 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 | | 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 | X | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | | |
| K36 Equipment, utensils, linens: Proper storage and use | X | |
| K37 Vending machines | | |
| K38 Adequate ventilation/lighting; designated areas, use | X | |
| K39 Thermometers provided, accurate | X | |
| K40 Wiping cloths: properly used, stored | | |
| K41 Plumbing approved, installed, in good repair; proper backflow devices | X | |
| 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 | X | |
| K45 Floor, walls, ceilings: built, maintained, clean | X | |
| K46 No unapproved private home/living/sleeping quarters | | |
| K47 Signs posted; last inspection report available | X | |

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| K48 | Plan review | X |
| K49 | Permits available | |
| K58 | Placard properly displayed/posted | |

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Repeat Violation: Dishwasher measured at 0 PPM while actively ware washing.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Staff restocked the sanitizer bottle and ran the machine again. Machine measured at 100 PPM. Ensure to maintain it at 50 PPM.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

The three compartment sink is backing up and also has a substantial leak at the waste pipes.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

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

Inspector Observations:

1. A live cockroach was observed walking on the wall near the dry food area.

2. Numerous amounts of dead cockroaches were observed on duct tape surrounding a piece of drywall near the cookline/steam table area.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

[COS] Facility eliminated the live cockroach and cleaned the affected areas of dead cockroaches. Facility provided a pest control service report dated 2/16/2026 for a cockroach service. Report stated no activity observed.

Minor Violations

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

Inspector Observations:

1. Facility lacks a Food Safety Certificate upon request.

[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.

2. Facility lacks food handler cards for staff upon request.

[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:

The handwash station in the kitchen lacked soap in its dispenser. Soap in a pump bottle was provided for use.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

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

Inspector Observations:

1. Boxes of beef and chicken were found stored on the floor of the dry storage area. Per PIC, they were delivered about 30 minutes ago.

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

[COS] Items were moved to a prep table and cart.

2. Dry good items were in containers but were missing lids.

3. An open bulk bag of rice was found open and not in a container with a lid.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

4. Seasonings moved to plastic containers lack labels.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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:

1. Facility lacks testing materials for their choice of sanitizer, chlorine. Test strips were expired.

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

2. Facility lacks drain plugs to fill the basins of the three compartment sink.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

In use utensils were found stored in water measuring at 90F.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Second Repeat Violation: Facility is using a large stock pot burner outside of the exhaust hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment. Move, reorganize, or remove equipment to comply.

2. The exhaust hood filters and walls near the hood have an accumulation of grease.

[CA] Clean mechanical exhaust hood, filters, and affected areas of grease accumulation.

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

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Inspector Observations:

Facility lacks a probe type thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The three compartment sink faucet is leaking from several places.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

The back premises of the facility has a stock pot range not needed for the operation of the facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations:

1. The storage area of the facility lacks approved finishes for walls and also lacks approved cove base. Observed the walls to be bare drywalling. Facility has covered a window with drywall.

Note: Evidence of vermin activity was observed in these areas with unapproved finishes.

[CA] The walls of the facility shall be smooth, durable, non absorbent, and easily cleanable. The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

2. The ceiling near the exhaust hood is dripping water.

3. The ceiling in the dining area is dripping water.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Repair the ceiling.

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

Inspector Observations:

Repeat Violation: The Environmental Health Permit is not posted within public view.

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

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Repeat Violation: The solid fuel tandoor oven, the gas tandoor oven, and the large stock pot burner were added to the facility without plan check approval.

[CA] A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. All utensils and equipment shall be approved, installed properly, and meet applicable standards. Remove the added equipment or submit plans to this department. Visit www.ehinfo.org for more details on plan check requirements.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

| Item | Location | Measurement | Comments |
|----------------------|--------------------------|-------------------|----------|
| Chicken Masala | Steam Table | 39.00 Fahrenheit | |
| Water | Handwash Sink - Restroom | 100.00 Fahrenheit | |
| Chicken | Prep Table | 40.00 Fahrenheit | |
| Goat | Upright Cooler | 39.00 Fahrenheit | |
| Chicken | Prep Cooler | 39.00 Fahrenheit | |
| Water | Handwash Sink | 100.00 Fahrenheit | |
| Chlorine - Sanitizer | Undercounter Dishwasher | 100.00 PPM | |
| Water | Three Compartment Sink | 120.00 Fahrenheit | |
| Rice | Rice Cooker | 140.00 Fahrenheit | |
| Goat | Steam Table | 150.00 Fahrenheit | |
| Chicken Masala | Upright Cooler | 38.00 Fahrenheit | |

Overall Comments:

Notes:

- Facility is hereby closed due to the following reasons:

- Active sewage backup/overflow.

- Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/3/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Elva
Cook

Signed On: February 17, 2026