

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 FA0208167 - DISH N DASH		Site Address 2551 N 1st ST, SAN JOSE, CA 95131		Inspection Date 06/10/2025		Placard Color & Score GREEN 91		
Program PR0304961 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EMAD IBRAHIM		Inspection Time 13:45 - 15:20			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By MARINA				FSC MARINA GONZALEZ 10/12/2027

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						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						
K06	Adequate handwash facilities supplied, accessible	X						S
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	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	X	
K34	Warewash facilities: installed/maintained; test strips		
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Inside the reach-down refrigerator in the middle prep area: measured internal temperature of yogurt feta dip to be 48F. PIC stated food had been held since 10:45am (approximately 2 hrs 45 minutes prior), and that they are usually all used by end of lunch rush (2pm).

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Alternatively, use TPHC and clearly time-label foods with start/discard time.

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: In the front walk-in refrigerator: observed raw shell eggs were stored on a shelf directly above peeled oranges and bottles of juice.

[CA] Store raw animal products below/away from ready-to-eat foods to prevent contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Near the warewashing area: observed accumulation of debris/grease on table.

[CA] Keep surfaces clean.

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: Observed aluminum foil used to line surface of table near the warewashing area.

[CA] Discontinue using foil to line surfaces. Surfaces must be smooth, durable, and easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
YOGURT FETA DIP	REACH-DOWN REFRIGERATOR NEAR GRILLS	48.00 Fahrenheit	
YOGURT SAUCES	FRONT REACH-DOWN REFRIGERATOR UNDER CASH REGISTER	40.00 Fahrenheit	
BASMATI RICE	RICE WARMER	160.00 Fahrenheit	
YOGURT DIP, MINT CHUTNEY	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
CUT TOMATOES, HUMMUS, BABA GHANOUSH	PREP INSERTS	40.00 Fahrenheit	
BEEF AND LAMB KEBAB, CHICKEN KEBAB	GRILL, JUST COOKED	180.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
MILK, VEGETABLES, RAW KEBABS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
WARM WATER	HANDSINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
FALAFEL	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	

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Overall Comments:

Routine inspection. See CO0157058.

File review will be conducted to determine approved use of the countertop CADCO oven (XAF003-US).

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 **6/24/2025**. 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: Marina Gonzalez
Manager
Signed On: June 10, 2025