

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 09/03/2025		Placard Color & Score GREEN 84		
Program PR0401115 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TANZEER AHDED		Inspection Time 14:30 - 16:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By TANZEER AHMED				FSC TANZEER AHMED 06/26/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K07	Proper hot and cold holding temperatures		X					N
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						S
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	X	
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		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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. FOOD INSIDE THE PREP COOLER WAS MEASURED 55F - 60F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] FOOD MOVED TO THE WALK IN COOLER AND ONLY SMALL PORTION SHALL BE KEPT IN PREP COOLER NEXT TO A GRILL. PREP COOLER SHALL BE FIXED IMMEDIATELY.

2. CONTAINERS OF CHICKEN AND BEEF PIECES WERE MEASURED AROUND 100F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] KEEP PHF ON A LOW FLAME AT 135F MINIMUM.

3. POT OF RICE WAS MEASURED 125F.

[CA] Hot holding for PHF shall be minimum 135F.

[COS] PIC OPEN FLAME UNDER THE RICE POT.

Minor Violations

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: CHLORINE SANITIZE BUCKET WAS MEASURED 50PPM.

[CA] Maintain chemical solution at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

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

Inspector Observations: 1. LACK MONITORING THERMOMETER FOR THE PREP COOLER.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

2. LACK PROBE 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.

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: PIZZA OVEN IN THE BACK AREA.

[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: OPEN CEILING PANELS FOR THE INSTALLATION OF CAMERAS.

[CA] Close all the ceiling panels as soon the work is over.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
RAW CHICKEN	PREP COOLER	52.00 Fahrenheit	
CHICK PEA	COOKING	200.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
TOMATOES	PREP COOLER	55.00 Fahrenheit	
RICE	STOVE	125.00 Fahrenheit	
BEEF PIECES	ROOM TEMP	105.00 Fahrenheit	
BEEF	FREEZER	10.00 Fahrenheit	
CHLORINE SANITIZER	BUCKET	50.00 PPM	
BEEF KABOB	GRILLED	180.00 Fahrenheit	
CHICKEN KABOB	GRILLED	165.00 Fahrenheit	
HUMMUS	PREP COOLER	60.00 Fahrenheit	
BABA GHANNOUSH	PREP COOLER	56.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHICKEN PIECES	ROOM TEMP	98.00 Fahrenheit	
MARINATED CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
RAW BEEF	PREP COOLER	53.00 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 **9/17/2025**. 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: TANZEER AHMED

PIC

Signed On: September 03, 2025