

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 FA0274206 - EL HALAL AMIGOS	Site Address 1100 LINCOLN AV 160, SAN JOSE, CA 95125	Inspection Date 08/19/2026
Program PR0414729 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EL HALAL AMIGOS INC	Inspection Time 12:20 - 12:55
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By HISHAM ABDEL FATTAH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee pull out raw shrimp from drawer and place onto flattop grill. Employee then used a towel to wipe off hands. [CA] Ensure that gloves are removed and hands are properly washed with soap and water. [COS] Towel was replaced, employee instructed to remove gloves and wash hands after handling raw meat. Discussed using tongs or scoop to place raw shrimp on the flat top.*

Minor Violations

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

Inspector Observations: *Raw shrimp in drawer measured 43F-44F. Per PIC, the drawer is opened repeatedly under the flat top grill. [CA] PHFs shall be held at 41°F or below or at 135°F or above.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	Handwash	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken	Hot holding	157.00 Fahrenheit	
Raw shrimp	Cold holding drawer	44.00 Fahrenheit	43-44F
Chlorine	Mechanical warewash	50.00 PPM	
Raw chicken	Walk in fridge	37.00 Fahrenheit	
Cooked shrimp	On flat top	177.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	

Overall Comments:

Reference CO0160605

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 **9/2/2026**. 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: Hisham Abdelfattah
Owner

Signed On: August 19, 2026