

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 02/18/2025		Placard Color & Score GREEN 78		
Program PR0304961 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EMAD IBRAHIM		Inspection Time 11:00 - 13:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MARINA GONZALEZ				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						S
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						
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		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		
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		
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	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured the water at handwash sink, preparation sink, and 3-compartment sink between 78-80F. [CA] Hot water shall be supplied at a minimum of 120F at all sinks (100F at handwashing sinks). [COS] PIC adjusted water heater during the inspection. After adjustment, water at all sinks measured above 120F.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee at the griddle repeatedly touching actively cooking meat with gloves, touching a wiping cloth stored on preparation counter, then touching actively cooking meat again using the same gloves. [CA] Employees are required to wash their hands any time when contamination may occur. Gloves shall be properly used and changed when required. [SA] Employee was instructed to change gloves and wash hands as required. Discussed glove use policy with PIC.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Per employee, fries are cooked daily and kept on TPHC. Written procedures were not available for review. [CA] When time only, rather than time and temperature is used as a public health control for PHFs, written procedures shall be readily available for review.*

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

Inspector Observations: *At the cook line, observed two lights above the fume hood were not functional. [CA] Repair lighting. Adequate lighting shall be provided over food preparation and cooking areas at all times.*

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

Inspector Observations: *Observed under-counter refrigeration units are missing thermometers. [CA] Thermometers shall be placed in all refrigeration units where it is easily visible while checking refrigerator temperature.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed soiled wiping cloths stored on food preparation tables. [CA] Wiping cloths shall be stored in a sanitizing solution of approved concentration when not in use.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Observed the use of convection oven (Cadco XAF003-US) in the front service line without hood. Per PIC, convection oven has been in use for the past three months, and is used for heating up dessert (kanafeh). [CA] Submit plans to this department for installation of any new cooking equipment. The use of convection oven without a hood must be pre-approved by this department.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cooked lamb	hot holding	155.00 Fahrenheit	
falafel	under counter	48.00 Fahrenheit	Measured 45-48F. Per PIC, prepared less than 3 hours ago.
cooked eggplant	under counter warmer	135.00 Fahrenheit	
raw beef	under griddle	38.00 Fahrenheit	
water	handwash sink	80.00 Fahrenheit	
water	preparation sink	80.00 Fahrenheit	
yogurt	walk-in cooler (1)	41.00 Fahrenheit	
cooked chicken	cook line	175.00 Fahrenheit	Final cooking temp.
sanitizer (quaternary ammonia)	bucket	300.00 PPM	
water	3-compartment sink	78.00 Fahrenheit	
hummus	preparation inserts	41.00 Fahrenheit	
soup	hot holding	180.00 Fahrenheit	
cut tomato	preparation inserts	41.00 Fahrenheit	
cut tomato	under counter	41.00 Fahrenheit	
falafel	1-door reach-in	41.00 Fahrenheit	
raw meat skewers	walk-in cooler (2)	38.00 Fahrenheit	
raw chicken	under counter	41.00 Fahrenheit	
fries	preparation table	103.00 Fahrenheit	TPHC
sanitizer (chlorine)	warewashing machine	50.00 PPM	

Overall Comments:

Completed TPHC form during inspection for fries.

Joint inspection with Gabriel Gonzalez.

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 **3/4/2025**. 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: February 18, 2025