

# 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

|                                                                                 |  |                                                             |                                   |                                      |                                         |                                                                                                                                                    |  |                                   |
|---------------------------------------------------------------------------------|--|-------------------------------------------------------------|-----------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------|
| <b>Facility</b><br>FA0255376 - SELAM RESTAURANT                                 |  | <b>Site Address</b><br>3120 WILLIAMS RD, SAN JOSE, CA 95117 |                                   | <b>Inspection Date</b><br>03/25/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>73</b> </div> |  |                                   |
| <b>Program</b><br>PR0372904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                             | <b>Owner Name</b><br>SAMUEL, ELSA |                                      | <b>Inspection Time</b><br>14:20 - 16:10 |                                                                                                                                                    |  |                                   |
| <b>Inspected By</b><br>HINA WYNE                                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                   | <b>Consent By</b><br>EKUBA           |                                         |                                                                                                                                                    |  | <b>FSC FEVEN BEYENE</b><br>4/1/26 |

  

| 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  |       |       |        |     |     |     |
| 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     |       |        |     |     | N   |
| 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  |       |       |        |     |     | N   |
| 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                                    | 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                                 |     |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                | X   |     |
| 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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| Program<br>PR0372904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>SAMUEL, ELSA                           | Inspection Time<br>14:20 - 16:10 |
| K48                                                                      | Plan review                       |                                                      |                                  |
| K49                                                                      | Permits available                 |                                                      |                                  |
| K58                                                                      | Placard properly displayed/posted |                                                      |                                  |

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Lack soap for the only hand washing sink in the kitchen.**

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.**

Follow-up By  
03/28/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Containers of stew and cooked vegetables were between 45F - 46F inside the 2 door refrigeration next to the cook line.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Fix/repair equipment to keep food at 41F and below.**

Follow-up By  
03/28/2025

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: The bowls of beef pieces were covered.**

**[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling after active prep.**

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: Bowl of beef was on the bag of carrots and garlic.**

**[CA] Food shall be stored according to the proper refrigeration storage guideline by storing ready to eat food on top shelf then vegetables, raw fish, beef, then ground beef, and chicken at the bottom shelf to prevent cross contamination.**

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

**Inspector Observations: Bag of onions were stored on floor.**

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

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: Lack test strips.**

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

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

**Inspector Observations: Restroom exhaust fan is not working and has dust debris on it.**

**[CA] Restrooms shall have an openable screened window, an air shaft, or a light switch-activated exhaust fan, consistent with the requirements of local building codes.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

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## Measured Observations

| Item                | Location                     | Measurement       | Comments |
|---------------------|------------------------------|-------------------|----------|
| TOMATOES            | FOOD PREP TABLE              | 40.00 Fahrenheit  |          |
| MILK                | SMALL REFRIGERATION          | 40.00 Fahrenheit  |          |
| GREENS STEW         | HOT HOLDING                  | 145.00 Fahrenheit |          |
| SANITIZER           | 3-COMP SINK                  | 100.00 PPM        |          |
| LENTIAL RED         | HOT HOLDING                  | 150.00 Fahrenheit |          |
| LENTIAL YELLOW      | HOT HOLDING                  | 160.00 Fahrenheit |          |
| STEW                | STOVE                        | 165.00 Fahrenheit |          |
| GREENS STEW         | REFRIGERATION                | 46.00 Fahrenheit  |          |
| CABBAGE AND CARROTS | COOLING                      | 139.00 Fahrenheit |          |
| BEEF                | FREEZER                      | 10.00 Fahrenheit  |          |
| HOT WATER           | HAND WASHING                 | 100.00 Fahrenheit |          |
| HOT WATER           | 3-COMP SINK                  | 120.00 Fahrenheit |          |
| STEW                | REFRIGERATION                | 45.00 Fahrenheit  |          |
| BROTH               | STOVE                        | 160.00 Fahrenheit |          |
| STEW                | 3 SLIDING DOOR REFRIGERATION | 40.00 Fahrenheit  |          |

## Overall Comments:

Please contact our Hina Wyne, REHS at 408-918-3475 if you have any question. [hina.wyne@deh.sccgov.org](mailto:hina.wyne@deh.sccgov.org)

**\*\*Subsequent follow-up inspection after first follow up shall be billed \$290/hr during business hours and \$629/hr (minimum of 2 hours) during nonbusiness hours upon availability. \*\***

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 **4/8/2025**. 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: EKUBA  
PIC  
Signed On: March 25, 2025