

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 FA0256164 - THE KEBAB SHOP		Site Address 3938 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 10/21/2025		Placard Color & Score GREEN 78		
Program PR0374059 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TKS RESTAURANTS, LLC.		Inspection Time 10:30 - 12:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By JAVIER				FSC Javier Lopez 12/26/2029

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	X			N
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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				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						S

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		
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		
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

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

Inspector Observations:

Large amounts of cooked chicken measured in the range of 113F-124F in two deep inserts of the steam table directly to the right of the cook-line. Per the PIC, they had been cooked less than 1 hour prior and placed into the steam table for hot holding in preparation for a large catering order.

Note: Proper internal cooking temperatures of chicken was verified.

[CA] Potentially hazardous foods shall be hot held at 135F or above to prevent the growth of bacteria. Ensure that steam table inserts are not overfilled.

[SA] All chicken in the steam table to be served or discarded within the next 3 hours (by 2:00 PM). PIC agreed to monitor the temperature of foods within the steam table using the available probe thermometer.

Minor violation:

Sliced tomatoes and feta cheese measured 49F in the left-side cold hold table at the front counter. Tomato salad measured 49F in the right-side cold hold table at the front counter. Per the PIC, all listed foods had been taken out of the walk-in cooler less than 1 hour prior.

[CA] Potentially hazardous foods intended for cold holding shall be held at 41F or below to prevent the growth of bacteria.

[SA] Sliced tomatoes, tomato salad, and feta cheese to be served or discarded by 2:00 PM (4 hours elapsed).

Minor Violations

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

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Inspector Observations:

Employee observed handling skewers of raw chicken with gloved hands, placed them on the stove to cook, donned new gloves, and then proceeded to handle/chop cooked, ready-to eat chicken.

Employee observed scratching face with gloved hands, then resumed food preparation without changing gloves or washing hands.

[CA] Gloves must be changed and hands must be properly washed in all of the following scenarios:

(1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILs, and unwrapped single-use FOOD containers and UTENSILs.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(3) After using the toilet room.

(4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.

(5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(6) After handling soiled EQUIPMENT or UTENSILs.

(7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.

(8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.

(9) Before initially donning gloves for working with FOOD.

(10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILs in the FOOD service area.

(11) After engaging in other activities that contaminate the hands.

[COS] Employees changed gloves and properly washed hands.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash in the back kitchen (near the three compartment dishwashing sink) observed to be completely obstructed by two trash cans, and lacked paper towels in its wall mounted dispenser.

Note: Additional available, properly stocked handwash sink located nearby in the front kitchen area (adjacent to the cook-line). Employees observed utilizing the front handwash sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Obstructions removed. Paper towels restocked.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Heavy accumulation of black buildup and old food debris on table-mounted can opener in the back kitchen area.

[CA] Clean and sanitize food contact surfaces regularly to prevent buildup and subsequent contamination of food.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured 75F in the handwash sink in the bathroom.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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)

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Inspector Observations:

Raw, plastic packaged beef stored in direct contact with a box of parsley in the walk-in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium	three compartment sink	200.00 PPM	
tzatziki	clear-door reach-in - right	41.00 Fahrenheit	
ambient	clear-door reach-in - right	40.00 Fahrenheit	no PHF
warm water	hand sink 1/2	100.00 Fahrenheit	
lamb skewer	walk-in cooler	40.00 Fahrenheit	
chicken skewer	grill	182.00 Fahrenheit	final cook temp
chickpeas and tomatoes	countertop cold hold - right	37.00 Fahrenheit	
hummus	countertop cold hold - left	40.00 Fahrenheit	
rice	rice cooker	162.00 Fahrenheit	
lamb	steam table	139.00 Fahrenheit	
tomato sauce	drawer cooler - cook-line	40.00 Fahrenheit	
beef skewers	drawer cooler - cook-line	41.00 Fahrenheit	
beef skewer	walk-in cooler	40.00 Fahrenheit	
quaternary ammonium	wiping cloth bucket	200.00 PPM	
french fries	walk-in freezer	9.00 Fahrenheit	
feta cheese	walk-in cooler	41.00 Fahrenheit	
hot water	prep sink / three compartment sink	120.00 Fahrenheit	

Overall Comments:

Discussed cooking of two large cones of gyro meat with side-fired, vertical broilers with the PIC. PIC states that the gyros stay on the vertical broilers until they have been completely cooked/shaved off. Ensure that the gyros reach the required cooking temperature, dependant on the type of meat. Also ensure that gyros are entirely cooked/shaved off within 4 hours of initially leaving the walk-in cooler. If there is still any meat left over on the broilers after the 4 hours have elapsed, it must be discarded.

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 **11/4/2025**. 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: Javier Lopez
PIC

Signed On: October 21, 2025