

**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> FA0200828 - KABAB & CURRY'S		<b>Site Address</b> 2007 STEVENS CREEK BL, CUPERTINO, CA 95014		<b>Inspection Date</b> 07/09/2025	
<b>Program</b> PR0307866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> KABAB & CURRY'S LLC		<b>Inspection Time</b> 12:50 - 14:45
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> AMEEN		<b>FSC</b> Not Available	

**Placard Color & Score**  
**YELLOW**  
**57**

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				N
K06 Adequate handwash facilities supplied, accessible		X		X			N
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		
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		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		X			N
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		
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	X	
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	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	X	
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

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

**Inspector Observations: 1) Lack of soap at the only operational handwash sink in the kitchen. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash hands.**

Follow-up By  
07/15/2025

**[COS] Employee placed a bottle of soap at the sink.**

**2) Handwash sink located in the middle of the kitchen is in disrepair and closed off from use. [CA] All handwash sinks shall be kept operational and use as intended. Repair handwash sink and have it available for use.**

**[SA] Temporary, facility can safely operate with remaining handwash sink in the kitchen.**

K14 - 8 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: Black mold-like substance and grime observed in the nozzle of the soda gun at the beverage station. [CA] Frequently clean and sanitize food contact surfaces.**

Follow-up By  
07/15/2025

**[COS] Employee removed the nozzle to be properly washed and sanitized.**

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

**Inspector Observations: Hot water at the warewashing three compartment sink is shut off. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

Follow-up By  
07/15/2025

**[COS] Hot water valve under the sink is turned back on and water measured at 120F. The faucet for the sink leaks and will require repair.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: 1) Food safety certificate for manager is not available. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available for review.**

**2) Employee food handler cards are not available. [CA] Employees that handles, prepares, or serves food shall have a valid food handler card available within 30 days from their date of hire.**

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

**Inspector Observations: Employee observed changing disposable glove between changing tasks without washing their hands. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels prior to putting on disposable gloves to handle food.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: 1) Flies observed in the kitchen area. [CA] Food facility shall be maintained free of flies and fly activity.**

Follow-up By  
07/15/2025

**2) One dead cockroach observed on the floor in the middle of the dry storage room. [CA] Food facility shall be kept free of vermin and vermin debris.**

**Did not observed cockroach activity elsewhere in the facility (dead or live). Most recent pest control service report was not available for review at time of inspection. Operator shall provide a copy of the report to district specialist via email or at time of follow-up inspection.**

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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: Inside the walk-in cooler, raw chicken and raw eggs are stored on shelf above cooked foods. [CA] Store raw foods separate or below ready-to-eat foods to prevent cross contamination.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Unapproved propane cook top is observed in the kitchen at the cook line. [CA] Propane cooking equipment is not approved for use in facility. The addition of any cooking equipment is required to be submitted to this department's Plan Check for review and approval prior to installation/use. Unapproved equipment shall be removed from facility.**

Follow-up By  
07/15/2025

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

**Inspector Observations: Grill is observed set-up for use outside the ventilation hood. [CA] All cooking equipment shall be under the ventilation hood when in use.**

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

**Inspector Observations: 1) Used wiping towels are observed stored on food prep surfaces.  
2) Chlorine sanitizer for sanitizing bucket used for towels is measured at over 200 ppm.  
[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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: Gap greater than 1/4" observed under the back door of the kitchen. [CA] Reduce, seal, or eliminate gap under the door to prevent entrance of vermin.**

## Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hot and cold water available.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw chicken	Food prep unit	41.00 Fahrenheit	
Chicken	Walk-in cooler	41.00 Fahrenheit	
Chickpeas	Walk-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Rice pudding	Upright reach-in cooler	40.00 Fahrenheit	
Hot water	Three compartment food prep sink	120.00 Fahrenheit	
Lamb	Food prep unit	41.00 Fahrenheit	
Rice	Hot holding	138.00 Fahrenheit	
cooked spinach	Cooling	134.00 Fahrenheit	
Lamb	Walk-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Raw chicken	Walk-in cooler	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Paneer	Food prep unit	41.00 Fahrenheit	

## Overall Comments:

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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 7/23/2025. 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



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**Received By:** rubina anjum  
Manager

**Signed On:** July 09, 2025