

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 FA0281996 - CURRY HYUGA		Site Address 19650 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 07/28/2025		Placard Color & Score GREEN 85		
Program PR0423140 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BC CHICKEN CUPERTINO, LI		Inspection Time 12:00 - 13:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By ALBERT				FSC Albert Tseng 12/21/25

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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							
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		
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		
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		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

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

Inspector Observations: *Potentially hazardous foods measured at improper cold holding temperatures. Inside the food prep unit: spaghetti and boiled eggs measured at 52 - 58F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

[SA] *Per employee, the items were prepared within 1.5 hours ago, and employee agreed to subject the food to time rather than temperature and will discarded the items if not used within the next 2.5 hours.*

Minor violation:

Potentially hazardous foods (raw pork, raw chicken) inside the walk-in cooler was measured at improper cold holding temperatures ranging from 44F - 46F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

Per employee, the temperature of the walk-in was checked at time of facility's opening and measured at 41F.

Minor Violations

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

Inspector Observations: *Food handler cards are not available for review. [CA] All employees that prepares, or serves food, or handles food contact equipment shall have a valid food handle card available within 30 days from their date of hire.*

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: *Ambient temperature inside the walk-in cooler was measured at 44F.*

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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: *At time of inspection, the back door of the kitchen was kept propped opened. [CA] Keep back door closed when not in use to prevent the entrance of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Spagetti	Food prep unit by handwash sink	52.00 Fahrenheit	
Spagetti	Walk-in cooler	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	47.00 Fahrenheit	
Potato salad	Upright reach-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice	Hot holding	148.00 Fahrenheit	
potato salad	Food prep unit by cook line	41.00 Fahrenheit	
Shrimp	Upright reach-in cooler	40.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Corn	Food prep unit by pass-through window	40.00 Fahrenheit	
Boiled egg	Food prep unit by handwash sink	58.00 Fahrenheit	
Cheese	Upright reach-in cooler	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Karaage	cooked	190.00 Fahrenheit	
Pork katsu	Hot holding	148.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Curry	Hot holding	150.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Raw battered pork	Food prep unit by cook line	53.00 Fahrenheit	Per employee, prepped within 20 minutes ago
Milk	Upright reach-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
boiled egg	Food prep unit by cook line	41.00 Fahrenheit	
Raw pork	Walk-in cooler	44.00 Fahrenheit	
Miso soup	Hot holding	151.00 Fahrenheit	

Overall Comments:

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 **8/11/2025**. 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: albert tseng
 Manager
 Signed On: July 28, 2025