

# 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>FA0281996 - CURRY HYUGA                                      |  | <b>Site Address</b><br>19650 STEVENS CREEK BL, CUPERTINO, CA 95014 |                                               | <b>Inspection Date</b><br>09/11/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>86</b> </div> |  |                          |
| <b>Program</b><br>PR0423140 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                                    | <b>Owner Name</b><br>BC CHICKEN CUPERTINO, LI |                                      | <b>Inspection Time</b><br>12:50 - 14:25 |                                                                                                                                                                |  |                          |
| <b>Inspected By</b><br>RAYMOND CHUNG                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                       |                                               | <b>Consent By</b><br>TRUNG DANG      |                                         |                                                                                                                                                                |  | <b>FSC</b> Not Available |

  

| 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  |       |       |        |     |     | 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| 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                                |     |     |
| 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>PR0423140 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>BC CHICKEN CUPERTINO, LLC                     | Inspection Time<br>12:50 - 14:25 |
| 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:

**Observed small containers of mozzarella cheese and heavy cream at the cool line held on top of ice packs.**

**Product measured 53F to 54F. [corrective action] Maintain potentially hazardous foods at 41F or below.**

**[correction] Kitchen employee transferred the containers to an ice bath.**

### Minor Violations

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

#### Inspector Observations:

**1. Manager's Food Safety Certificate expired on 12/21/2025. [corrective action] Provide a valid manager's Food Safety Certificate.**

**2. Employee's Food Handler Cards were not available for review. [corrective action] Ensure each employee has a valid Food Handler Card. Maintain Food Handler Cards on file at this facility.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

#### Inspector Observations:

**Observed ajitama (sof boiled egg) offered on the menu with not consumer advisory. [corrective action] Provide a consumer advisory for any raw or undercooked food items.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                    | Location                     | Measurement       | Comments |
|-------------------------|------------------------------|-------------------|----------|
| hot water               | food preparation sink        | 140.00 Fahrenheit |          |
| rice                    | rice cooker                  | 203.00 Fahrenheit |          |
| hot water               | 3-compartment sink           | 142.00 Fahrenheit |          |
| heavy cream             | on ice pack                  | 53.00 Fahrenheit  |          |
| curry (reheat)          | stove                        | 178.00 Fahrenheit |          |
| curry                   | walk-in cooler               | 39.00 Fahrenheit  |          |
| potato salad            | prep unit (next to fryer)    | 38.00 Fahrenheit  |          |
| beef gravy              | soup warmer                  | 154.00 Fahrenheit |          |
| breaded oyster          | freezer drawer               | -6.00 Fahrenheit  |          |
| heavy cream             | reach-in cooler              | 40.00 Fahrenheit  |          |
| quat sanitizer          | sanitizer bucket             | 200.00 PPM        |          |
| quat sanitizer          | 3-compartment sink           | 300.00 PPM        |          |
| soft boiled eggs        | prep unit (next to fryer)    | 38.00 Fahrenheit  |          |
| potato croquette        | freezer drawer               | 0.00 Fahrenheit   |          |
| edamame                 | prep unit (across stove)     | 35.00 Fahrenheit  |          |
| curry                   | soup warmer                  | 180.00 Fahrenheit |          |
| pork cutlet (cook temp) | from the fryer               | 195.00 Fahrenheit |          |
| rice                    | 2-door reach-in freezer      | 3.00 Fahrenheit   |          |
| corn                    | prep unit (pass thru window) | 35.00 Fahrenheit  |          |
| corn soup               | walk-in cooler               | 39.00 Fahrenheit  |          |
| chlorine sanitizer      | dishwasher                   | 50.00 PPM         |          |
| mozzarella cheese       | on ice pack                  | 54.00 Fahrenheit  |          |
| chicken                 | undercounter cooler          | 35.00 Fahrenheit  |          |
| warm water              | restroom                     | 100.00 Fahrenheit |          |

### Overall Comments:

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|                                                                                 |                                                                    |                                         |
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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 **9/25/2026**. 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:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |



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**Received By:** Trung Dang  
Shift Lead

**Signed On:** September 11, 2026