

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 FA0209465 - CURRY LIFE		Site Address 4320 MOORPARK AV, SAN JOSE, CA 95129		Inspection Date 11/30/2023	
Program PR0300864 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DONG SUK YOO		Inspection Time 12:05 - 13:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By ANGEL GALLEGOS	FSC Yasmitsu Yamamoto 11/17/24		

Placard Color & Score

YELLOW

49

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		X			N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods		X		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						
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee was observed switching tasks from handling trash bin, warewashing, and back to handling food without washing their hands.[CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels prior to handling food.

[COS] Employee was stopped after opening box/bag of food, and before the food was contaminated, was instructed to wash hands. Employee had to be reminded to use soap and single-use paper towels.

Follow-up By 12/05/2023

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

Inspector Observations: Only handwash sink located in the back kitchen is in disrepair and not usable as the drain pipe is detached. The sink was also blocked with box of chicken stored on the sink, and soap was not available.

[CA] Handwash sinks shall be kept operable, unobstructed, and able to provide warm water, soap, and single-use paper towels for employees to properly wash hands as required.

[SA] Soap dispenser was refilled and employees shall wash hands using the adjacent three compartment sink.

Follow-up By 12/05/2023

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

Inspector Observations: Potentially hazardous foods (PHFs) measured at improper holding temperatures. On the prep table, raw chicken was measured at 56F. In the hot holding steam table, vegetable curry and beef curry was measured at 120F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F.

[COS] Employee relocated the raw chicken into the reach-in cooler. The curry was reheated to 165F.

Follow-up By 12/05/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Beef curry that was cooked the previous night and placed into the upright reach-in cooler to cool was measured at 66F.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Employee voluntarily discarded the curry into the trash.

Follow-up By 12/05/2023

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: Employee observed manually warewashing utensil and equipment without sanitizing. Items were washed with soap, rinsed, and placed on storage shelf. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Worked with employee to set up sanitizer solution with bleach at the three compartment sink and measured at 100 ppm chlorine.

Follow-up By 12/05/2023

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Minor violation

Black mold-like substance observed on the inside panels of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.

Minor Violations

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

Inspector Observations: Lack of food handler card for employee. [CA] Employees that serves or handles food shall have a valid food handler card available for review within 30 days from their date of hire.

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 upright reach-in cooler located behind the front counter, raw pork are stored above ready-to-eat foods (cooked curry). [CA] Store raw foods separate or below ready-to-eat foods to prevent cross 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: Chemical test strip to measure sanitizer not readily available. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Damaged metal bowl and paper cups are used as scoops and stored in bulk container of foods. [CA] Use approved utensils with a handle as a scoop for bulk foods to prevent contamination when handling.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Drain pipe from the handwash sink located in the kitchen is in disrepair. [CA] Repair sink and maintain all plumbing in good repair.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Egg	Food prep unit	41.00 Fahrenheit	
Katsu	Cooked	169.00 Fahrenheit	
Beef curry	Upright reach-in cooler	40.00 Fahrenheit	
Vegetable curry	Upright reach-in cooler	41.00 Fahrenheit	
Vegetable curry	Steam table	120.00 Fahrenheit	Measured at 165 after COS
Beef curry	Steam table	120.00 Fahrenheit	Measured at 165 after COS
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Beef curry	Upright reach-in cooler	66.00 Fahrenheit	Cooling
Beef	Food prep unit	40.00 Fahrenheit	
Beef curry	Hot holding	140.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	Measured after COS
Raw beef	Upright reach-in cooler	66.00 Fahrenheit	Cooling
Raw chicken	Prep table	56.00 Fahrenheit	
Rice	Hot holding	150.00 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 **12/14/2023**. 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: Angel
PIC
Signed On: November 30, 2023