

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 FA0200828 - KABAB & CURRY'S		Site Address 2007 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 12/07/2023	
Program PR0307866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KABAB & CURRY'S LLC		Inspection Time 11:30 - 13:10
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By AMEEN	FSC Mohammad Usman 7/01/24	

Placard Color & Score
GREEN
80

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						S
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						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						

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	X	X
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	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 single-use paper towels at the following handwash sinks: near warewashing, near cook line, and prep area behind the bar.

2) Water for the handwash sink located near warewashing was not available as the valves were turned off.

[CA] All hand wash sinks shall be able to provide warm water, soap, and single-use paper towels to allow employees to properly wash hands as required.

[COS] Employee refilled all the paper towel dispensers and turned on the water at the handwash sinks.

Minor Violations

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

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

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

Inspector Observations: Hot water for the handwash sink located nearest the prep station was not available. Valve was turned off. [CA] Handwash sinks shall be able to provide warm water at a minimum of 100F.

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 shell eggs are stored above ready-to-eat foods (cooked foods, vegetables). [CA] Raw shell eggs shall be stored below or separate from ready-to-eat foods to prevent cross contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottle located near the cook line and one located at warewashing are not labeled.

[CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

[COS] Employee labeled the spray bottles.

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: 1) Gap observed beneath door sweep of the back door in the kitchen. [CA] Seal and eliminate any gaps to outdoors to prevent entrance of vermin.

2) Opening observed in the ceiling above the three compartment warewash sink as the ceiling tile was moved.

[CA] Maintain floors, walls, and ceilings in good repair.

Performance-Based Inspection Questions

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment warewash sink	120.00 Fahrenheit	
Raw beef	Food prep unit	41.00 Fahrenheit	
Milk	Food prep unit	41.00 Fahrenheit	
Hot water	Three compartment prep sink	120.00 Fahrenheit	
Tiki masala	Walk-in cooler	36.00 Fahrenheit	
Chicken in white sauce	Food prep unit insert	41.00 Fahrenheit	
milk	Reach-in cooler at bar	41.00 Fahrenheit	
Biriyani	Food prep unit	41.00 Fahrenheit	
onion tomato sauce	Ice bath across cook line	41.00 Fahrenheit	
lamb	Walk-in cooler	37.00 Fahrenheit	
Raw beef	Walk-in cooler	36.00 Fahrenheit	
Salmon	Walk-in cooler	37.00 Fahrenheit	
Chlorine sanitizer	dishwasher	100.00 PPM	
Tiki masala chicken	Food prep unit insert	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	37.00 Fahrenheit	
Hot water	Handwash sinks	100.00 Fahrenheit	
Chicken	Food prep unit	41.00 Fahrenheit	
Chicken	Cooked	189.00 Fahrenheit	
yogurt	food prep unit in prep area	40.00 Fahrenheit	

Overall Comments:

Discussed and provided handouts for handwashing, proper storage, and manual warewashing. Also discussed proper thawing of seafood in reduced oxygen packaging.

Facility is in soft opening at time of inspection and operating on a limited menu.

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 **12/21/2023**. 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: Rubina Anjum
Manager

Signed On: December 07, 2023