

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 FA0208568 - CURRY PIZZA HOUSE		Site Address 2984 UNION AV, SAN JOSE, CA 95124		Inspection Date 10/07/2025		Placard Color & Score RED 73		
Program PR0306904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GNG FOODS INC		Inspection Time 13:50 - 15:15			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By RANJEET (O)				FSC Ranjeet Singh 3/10/26

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						
K06	Adequate handwash facilities supplied, accessible		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						
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					N

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		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		X
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		X
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. Found **ONLY** hand wash station at prep area without warm running water. Observed knob loose and unable to turn on. [CA] Ensure cold/hot water is functional at all times.
2. Lacking single use paper towel at the **ONLY** hand wash station in prep area. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.
3. Lacking soap at the **ONLY** hand wash station at front service line. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.
4. Found paper towel dispenser at front hand wash station stuck. [CA] Ensure paper towel is accessible at all times.

Follow-up By 10/10/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Major:

1. Observed Vermin: Found 4 LIVE cockroaches under warewash sink near trash bin and 1 LIVE cockroach on the wall near prep table.
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Monica Huato
4. Notification: The person in charge during inspection, Ranjeet, has been informed that the facility must close immediately.

Follow-up By 10/10/2025

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor: Found DEAD cockroaches in the following areas: under 1-compartment sink, under wooden board above 1-compartment sink, under warewash sink, under 2 door upright freezer and under chest freezer in front of walk-in-cooler. [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Continue to provide approved pest control services.

Minor Violations

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

Inspector Observations: Measured water temperature holding at 89F at hand wash station at front service line. Hand wash station has **ONLY** one knee paddle (under mixing valve). [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F.

Follow-up By 10/10/2025

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: Found crates used to elevate food items off the floor in walk-in-cooler and chemicals under warewash sink. [CA] Discontinue using crates, use approved shelvings.

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: Found hot water knob inoperable at hand wash station in prep area. [CA] Ensure cold/hot water knob is functional at all times.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: Found damaged sockets at electrical cord near 2 door upright freezer and gaps between tiles under warewash station and oven area. [CA] Seal all holes, gaps and crevices to prevent entrance and harborage of vermin. Provide covers for outlets.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: --48 HOUR NOTICE--

Follow-up By
10/10/2025

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,383.75.

Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
shredded cheese	3 door cold top	41.00 Fahrenheit	
diced tomatoes	3 door cold top	39.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
warm water	handsink (RR)	100.00 Fahrenheit	
ambient	3 door reach in	40.00 Fahrenheit	
beverage	1 door upright	37.00 Fahrenheit	
chicken wings	walk-in	41.00 Fahrenheit	
warm water	handsink (front service)	89.00 Fahrenheit	under sensor system
pepperoni	2 door upright freezer	21.90 Fahrenheit	
ambient	walk-in	40.00 Fahrenheit	
warm water	handsink (prep)	0.00 Fahrenheit	final reading at 120F, Once water knob was functional.
chicken wings	chest freezer	9.40 Fahrenheit	

Overall Comments:

Facility is hereby closed due to evidence of a pest/vermin infestation.

Facility is to immediately cease and desist all operations.

Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Once the above is corrected, submit the completed item to: helen.dinh@deh.sccgov.org and contact the main office at 408/918-3400 to schedule the follow-up inspection.

****Subsequent follow-up inspection after first follow-up shall be billed \$298/hour one hour minimum, during normal business hours**

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(Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.

****The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

****A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.****

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/21/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Ranjeet Singh
Owner
Signed On: October 07, 2025