

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 FA0213675 - KURATED KITCHENS		Site Address 155 E MAUDE AV, SUNNYVALE, CA 94085		Inspection Date 11/17/2025		Placard Color & Score GREEN 86		
Program PR0300738 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HAPPY BELLIES INC		Inspection Time 11:05 - 12:15			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ALEJANDRA ANDRADE				FSC CLIFTON POON 4-27-28

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				S
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	X
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	X
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		

OFFICIAL INSPECTION REPORT

Facility FA0213675 - KURATED KITCHENS	Site Address 155 E MAUDE AV, SUNNYVALE, CA 94085	Inspection Date 11/17/2025
Program PR0300738 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAPPY BELLIES INC	Inspection Time 11:05 - 12:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND THE PAPER TOWELS STACKED IN A REACH DOWN CONTAINER. [CA] PROVIDE AN APPROVED PAPER TOWEL DISPENSER TO ACCESS THE PAPER TOWELS WITHOUT WETTING THE ONE BELOW IT.

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

Inspector Observations: FOUND THE HOT WATER AT THE 3 COMPARTMENT SINK AT 116F. [CA] PROVIDE HOT WATER AT 120F MINIMUM.

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: FOUND A CONTAINER WITH RAW MEATBALLS STORED ABOVE COOKED CHICKEN IN THE WALK IN COOLER. [CA] STORE RAW FOOD OF ANIMAL ORIGIN BELOW COOKED OR READY TO EAT FOOD. COS.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND A FEW BOXES STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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: FOUND THE SCOOP'S HANDLE SUBMERGED IN THE CUCUMBER WITH SAUCE ON THE FLOOD PREP TABLE. [CA] ENSURE THAT THE HANDLE STAYS OUTSIDE THE FOOD.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A COUPLE OF WIPING CLOTHS STORED ON THE FOOD PREP COUNTERS IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE. COS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN	WALK IN COOLER	35.00 Fahrenheit	
HAMBURGER	DRAWER REFRIGERATOR	29.00 Fahrenheit	
MILK	WALK IN COOLER	35.00 Fahrenheit	
EGGS	SERVICE REFRIGERATOR	40.00 Fahrenheit	
MEAT	WALK IN FREEZER	1.50 Fahrenheit	
RICE	HOT HOLDING	149.00 Fahrenheit	
CHICKEN	COOKING TEMP	192.00 Fahrenheit	
MEAT BALLS	DRAWER REFRIGERATOR	28.00 Fahrenheit	
TOFU	WALK IN COOLER	35.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	116.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
NOODLES	SERVICE REFRIGERATOR	40.00 Fahrenheit	
CHLORINE SANITIZER	SANITIZER BUCKET	100.00 PPM	
SALAD DRESSING	SERVICE REFRIGERATOR	32.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0213675 - KURATED KITCHENS	Site Address 155 E MAUDE AV, SUNNYVALE, CA 94085	Inspection Date 11/17/2025
Program PR0300738 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAPPY BELLIES INC	Inspection Time 11:05 - 12:15

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 **12/1/2025**. 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: BRANDON POON
OWNER

Signed On: November 17, 2025