

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 FA0308180 - NIPPON CURRY	Site Address 96 E SANTA CLARA ST K112, SAN JOSE, CA 95113	Inspection Date 03/25/2026
Program PR0451841 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ZASH HOWARD LLC	Inspection Time 13:05 - 13:40
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By JULIO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/06/2026

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

Compliance of this violation has been verified on: 03/25/2026

Cited On: 03/06/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 03/25/2026

Cited On: 03/06/2026

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

Compliance of this violation has been verified on: 03/25/2026

Cited On: 03/06/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 03/25/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Curry	Walk in Cooler	39.00 Fahrenheit	Facilities Held in Common
Chicken Katsu	Final Cook	200.00 Fahrenheit	
Curry	Walk in Cooler	38.00 Fahrenheit	Facilities Held in Common
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Curry	Ice Bath	120.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection.

Observations:

K06: The handwash station was fully stocked and accessible.

K08: No TPHC was in place at time of the inspection. Staff onsite were knowledgeable on proper TPHC use.

K09: Curry was found cooling in an ice bath at the prep sink. Curry measured at 120F. Per staff, they finished cooking it about 30 minutes prior.

K14: The three compartment sink was set up for proper sanitization. Quaternary ammonia measured at 200 ppm.

Continue to correct any and all pending violations.

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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 **4/8/2026**. 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:

[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

10/1/16 13:47/0

Received By: Julio
PIC
Signed On: March 25, 2026