

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 FA0209164 - NAAN & CURRY		Site Address 375 SARATOGA AV E, SAN JOSE, CA 95129		Inspection Date 02/21/2024	
Program PR0301074 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NAAN & CURRY LLC		Inspection Time 14:10 - 15:40
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By SUKHWINDER SINGH	FSC VIJAY SAINI 4/29/27		

Placard Color & Score
GREEN
70

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					
K08 Time as a public health control; procedures & records			X				
K09 Proper cooling methods	X						S
K10 Proper cooking time & temperatures	X						S
K11 Proper reheating procedures for hot holding			X	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						

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	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	X	
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		
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Observed half cooked tandoori chicken and chicken curry was left at room temperature.
[CA] PHFs shall be held at 41°F or below or at 135°F or above. Food can only left out for 4 hours.
[SA] If wanting to leave food out it shall be in a ice bath.

Minor Violations

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

Inspector Observations: Employee lack food handler card.
[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Curry pot were cooling in deep pots.
[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.
Food shall reach 135F to 70 in 2 hours and shall be moved to cold holding unit for cooling. Food shall reach 70F to 40F in 4 hours.

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

K14 - 3 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: Cutting boards were scarred and stained.
[CA] Sand it down or replace cutting boards to prevent cross contamination.

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: Cooked food was stored below raw food shelves.
[CA] Follow proper shelving requirements in the refrigeration and freezer are as followed:
Top shelf should always have ready to eat and cooked food and then dairy, sea food, pork & beef, and chicken at the bottom shelves.

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

Inspector Observations: Facility reusing yogurt containers to store cooked curry.
[CA] Use NSF approved containers to store food.

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: Sanitizer level at the dishwasher was at 25ppm.
[CA] Dishwasher sanitizer shall be at 50ppm.
[SA] 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).

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

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Inspector Observations: *An employee is observed washing their hands in the Prep sink instead of the nearby hand wash sink.*

[CA] *Hands shall be washed at hand washing sink only to prevent cross contamination.*

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

Inspector Observations: *Wall next to food prep refrigeration was stained with food splashes.*

[CA] *Clean stained from the walls.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Dough	Room temp	50.00 Fahrenheit	
Hot water	Handwashing restroom	100.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Daal	Hot holding	150.00 Fahrenheit	
Chicken curry	Hot holding	162.00 Fahrenheit	
Hot water	Handwashing	100.00 Fahrenheit	
Kheer	Refrigeration	39.00 Fahrenheit	
Meat	Freezer	10.00 Fahrenheit	
Half cooked chicken tandoori	Room temp	50.00 Fahrenheit	
Curry	Walk in refrigeration	40.00 Fahrenheit	
Hot water	3-comp	120.00 Fahrenheit	
Mango Lassi	Refrigeration	40.00 Fahrenheit	
Yogurt	Cold holding	40.00 Fahrenheit	
Custanrd with apples	Cold holding	40.00 Fahrenheit	

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 **3/6/2024**. 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: Sukhwinder Singh
Operator

Signed On: February 21, 2024