

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 FA0307341 - SAM & CURRY		Site Address 1477 BERRYESSA RD 15, SAN JOSE, CA 95133		Inspection Date 05/20/2025		Placard Color & Score YELLOW 77
Program PR0450827 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SPICE FUSION LLC		Inspection Time 13:20 - 15:10	
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By VELMA	FSC VISHAL SHARMA 01/22/2028			

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				N
K06	Adequate handwash facilities supplied, accessible		X		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		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						
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						
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						
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: *The kitchen's front handsink was obstructed by the following:*

Follow-up By
05/26/2025

1. A prep table permanently attached to the front of the handsink
2. Multiple items (including a pitcher, seasoning shakers) were stored directly in front of the sink, on the prep table.
3. A trash can stored to the right of the handsink
4. The wall-mounted soap dispenser (located right of the sink) is not accessible to employees trying to wash their hands from the left side.

Note: *Per employees and PIC, kitchen employees only use the handwash sink located at the rear of the kitchen, and never use the front one.*

[CA] *Handsinks must be accessible so that handwashing is not only possible, but likely.*

[SA] *The items on the prep table and the trash can to the right were removed. FACILITY MUST PROVIDE ANOTHER SOAP DISPENSER THAT IS ACCESSIBLE TO SOMEONE STANDING ON THE LEFT SIDE OF THE SINK.*

****REPEAT VIOLATION.**** *Repeat violations may result in further enforcement action, including office hearings.*

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, 14125(b), 114141

Inspector Observations: *Observed mold-like substance on the inside of the water dispenser nozzle at the customer self-service water dispenser.*

Follow-up By
05/26/2025

[CA] *Keep food contact surfaces clean and sanitized.*

[SA] *PIC was not able to immediately thoroughly clean and sanitize the dispenser nozzle. PIC placed a sign saying "OUT OF ORDER" on the machine, and also shut off the dispenser so that customers cannot use it.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee dropped a glove onto the floor, then picked it up and resumed putting it on. Inspector instructed employee to discard the glove and wash his hands. When he washed his hands at the front handwash sink (while standing on the left side of the sink), he only rinsed his hands for a few seconds and did not use soap. Inspector then instructed him to use soap, but the employee could not reach the soap dispenser, which was mounted on the wall on the right side of the paper sink. He then walked to the handwash sink at the back of the kitchen and washed his hands with soap and water.*

[CA] *After contaminating hands, hands must be immediately washed with soap and water for 15 seconds.*

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: *Observed multiple opened plastic bags of spices were tied shut.*

[CA] *After opening prepackaged food, the food must be stored inside a rigid container with a tight-fitting lid.*

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

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Inspector Observations: *Observed mops were stored with the heads sitting in the mop sink.*

[CA] *When not in use, mops must be hung to allow them to air-dry without contaminating other surfaces.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Measured Observations

Item	Location	Measurement	Comments
RICE	FRONT HOTHOLDING STEAMTABLE	160.00 Fahrenheit	
WARM WATER	HANDWASH SINK, KITCHEN AND RESTROOM	100.00 Fahrenheit	
CHICKEN	FRONT HOTHOLDING STEAMTABLE	150.00 Fahrenheit	
TOMATO/CUCUMBER SALAD, CORN	FRONT COLD-HOLDING INSERTS	39.00 Fahrenheit	
SAMOSAS	REFRIGERATOR DRAWER UNDER GRIDDLE	41.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK, SANITIZING BUCKET	200.00 PPM	
RICE	UPRIGHT HOTHOLDING UNIT	137.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
PANEER	FRONT HOTHOLDING STEAMTABLE	145.00 Fahrenheit	
COOKED POTATOES, CURRIES	WALK-IN REFRIGERATOR	39.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted to assess compliance for the major violations above (handwash sink accessibility and sanitation of food contact surfaces). The first follow-up is free. Any subsequent follow-ups will be billed \$298 per hour during business hours.

Notes:

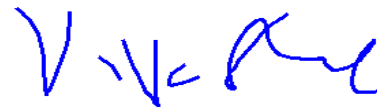
- ALL kitchen employees must know where to find a metal probe thermometer to regularly measure internal food temperatures.
- A second soap dispenser must be placed to the left of the paper towel dispenser at the front handwash sink, or another means of ensuring soap is readily available must be provided.

Report will be emailed due to technical difficulties.

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 **6/3/2025**. 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: Vivek Sharma
Owner
Signed On: May 20, 2025