

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 FA0279013 - CURRY UP NOW		Site Address 3250 ZANKER RD 30, SAN JOSE, CA 95134		Inspection Date 04/11/2024	
Program PR0421094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name AKURANVYKA USA INC		Inspection Time 13:00 - 15:00
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By MITESH	FSC		

Placard Color & Score
RED
58

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			
K07	Proper hot and cold holding temperatures		X		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		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		
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		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		

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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: No paper towels at only handwash sink at cook line. [CA] Single-use sanitary towels shall be provided in dispensers at all times. [COS] Paper towels were provided to handwash sink.

Follow-up By
04/12/2024

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

Inspector Observations: Measured noodles at 53F in inserts and samosas at 90F on counter. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Container of noodles was overfilled. Noodles were placed back into walk in cooler. Samosas were voluntarily discarded.

Follow-up By
04/12/2024

Minor: Measured chicken at 43F in inserts and pickled vegetables at 44F in inserts. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Chicken and pickled vegetables were moved into walk in cooler.

Note: Inserts do not have covers or lids during lunch, which may affect the holding temperature.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Gnaw marks and rodent droppings present on flour bags in storage room. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Bags of flour were voluntarily discarded.

Follow-up By
04/12/2024

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

Inspector Observations: Gnaw marks and rodent droppings present on flour bags in storage room. One dead rodent underneath counter in bar area.

Rodent droppings found: 1) on counter next to walk in cooler, 2) on shelf next to cutting boards, 3) on shelf next to bulk food containers, 4) on shelf next to microwave, 5) in insert unit on shelf next to handwash sink, 6) on floors in storage room, 7) on floors throughout prep area (in corner underneath microwave, underneath warewash machine, in bar area, etc.).

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

FOOD FACILITY SHALL CEASE AND DESIST SALES

Minor: Fruit flies present in prep area. [CA] Food facility shall be kept free of insects, flies, weevils, ants, gnats, and fruit flies.

Follow-up By
04/12/2024

Minor Violations

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: Clean, wet containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Measured high temperature sanitizer at 154F. [CA] A high temperature dishwasher shall achieve a utensil surface temperature of 160°F.

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

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Inspector Observations: Measured hot water at 116F maximum at three compartment sink at bar. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: Clean pan stored hanging above handwash sink directly next to paper towel dispenser where it is exposed to handwash splash. [CA] Properly store utensils and equipment in a clean and sanitary manner where they are not exposed to splash, dust, or other contamination.

Scoop handles stored in direct contact with bulk foods. Cups and bowls with no handles used as scoops for bulk foods. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations: Wiping cloths stored on counters in prep area. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
chicken	counter	48.00 Fahrenheit	prep
hot water	three compartment sink - bar	116.00 Fahrenheit	
yogurt	clear door cooler	41.00 Fahrenheit	
ambient air	walk in cooler	40.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
mango lassi	clear door cooler	56.00 Fahrenheit	prep
chicken	walk in cooler	41.00 Fahrenheit	
spinach	inserts	150.00 Fahrenheit	
onion pieces	cold hold box	39.00 Fahrenheit	
sauce	cold hold box	38.00 Fahrenheit	
paneer	inserts	159.00 Fahrenheit	
cauliflower rice	inserts	138.00 Fahrenheit	
sauce	walk in cooler	44.00 Fahrenheit	prep
paneer	inserts	140.00 Fahrenheit	
small samosa	deep fryer	166.00 Fahrenheit	
naan	walk in freezer	-10.00 Fahrenheit	IR
samosa	counter	90.00 Fahrenheit	
chicken	deep fryer	170.00 Fahrenheit	
chick peas	inserts	39.00 Fahrenheit	
picked onions	inserts	41.00 Fahrenheit	
small samosa	reach in freezer	29.00 Fahrenheit	
tomatoes	walk in cooler	47.00 Fahrenheit	prep
samosa	hot hold reach in	144.00 Fahrenheit	
samosa	hot hold unit	148.00 Fahrenheit	
pickled vegetables	inserts	44.00 Fahrenheit	
noodles	inserts	53.00 Fahrenheit	
chicken	reach in cooler	41.00 Fahrenheit	
tempering	inserts	140.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
buttermilk	walk in cooler	41.00 Fahrenheit	
sauce	stove	165.00 Fahrenheit	reheating
high temperature sanitizer	warewash machine	154.00 Fahrenheit	
biryani	rice cooker	144.00 Fahrenheit	
chicken	inserts	43.00 Fahrenheit	

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Overall Comments:

FACILITY IS CLOSED DUE TO EVIDENCE OF RODENTS.

Any evidence of continued rodent infestation upon re-inspection will result in facility remaining closed or a subsequent charged follow-up.

*****Any subsequent follow up inspection after first follow up will be billed at \$219.00/hr during business hours and \$493/hr (minimum of 2 hours) during nonbusiness hours upon availability.*****

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 **4/25/2024**. 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.

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: Mitesh Shah
 Manager
Signed On: April 11, 2024