

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 06/19/2025		Placard Color & Score GREEN 94		
Program PR0301074 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NAAN & CURRY LLC		Inspection Time 11:45 - 13:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By RAJIV KUMAR				FSC VIJAY SAINI 4/20/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						S
K06	Adequate handwash facilities supplied, accessible	X						
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						
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						S
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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

No major violations were observed during this inspection.

Minor Violations

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: Raw chicken was stored above cooked chicken.

[CA] Food shall be stored according to the proper shelving requirements such as cooked food shall be stored on top shelf and raw chicken shall be stored on bottom shelves to prevent cross contamination.

Uncovered food containers in the walk in cooler shelving.

[CA] Always cover food container to prevent cross contamination.

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

Inspector Observations: Dry storage room with containers of rice, flour, beans lack common name.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

Bag of open all purpose flour on floor in the storage room and buckets of food on floor in the walk in unit.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of debris was observed on the equipments inside the kitchen.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
BUTTER CHICKEN	HOT HOLDING	160.00 Fahrenheit	
MANGO LASSI	REFRIGERATION	41.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
CHICKEN TANDOORI	REFRIGERATION	41.00 Fahrenheit	
RAW CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
KABAAB	FREEZER	18.00 Fahrenheit	
TOMATOES	PREP COOLER	40.00 Fahrenheit	
YOGURT	PREP COOLER	40.00 Fahrenheit	
MASHED POTATO	DRAWER REFRIGERATION	40.00 Fahrenheit	
CHICKEN	FREEZER	20.00 Fahrenheit	
CHANA CURRY	HOT HOLDING	155.00 Fahrenheit	
MILK GALLON	WALK IN COOLER	40.00 Fahrenheit	
CHLORINE	3-COMP SINK	100.00 PPM	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
CHANNA DAL	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
KIDNEY BEANS CURRY	HOT HOLDING	170.00 Fahrenheit	
ALOO TIKKI	REFRIGERATION	40.00 Fahrenheit	
SALMON	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	

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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 **7/3/2025**. 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: RAJIV KUMAR
PIC
Signed On: June 19, 2025