

**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**

<b>Facility</b> FA0278429 - CURRY PIZZA HOUSE		<b>Site Address</b> 20080 STEVENS CREEK BL 106, CUPERTINO, CA 9		<b>Inspection Date</b> 08/07/2024	
<b>Program</b> PR0420632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> CPH CUPERTINO LLC		<b>Inspection Time</b> 14:55 - 16:20
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SUBIN	<b>FSC Mandeep Kahlon</b> 9/13/26		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>87</b>

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				
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		
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				N
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	X	
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	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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0278429 - CURRY PIZZA HOUSE	Site Address 20080 STEVENS CREEK BL 106, CUPERTINO, CA 95014	Inspection Date 08/07/2024
Program PR0420632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CPH CUPERTINO LLC	Inspection Time 14:55 - 16:20
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

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

**Inspector Observations: Employee observed washing hands without use of soap. [CA] Employees shall properly wash hands using water, soap, and single-use paper towels.**

**[COS] Employee rewashed hands using soap.**

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: Chlorine sanitizer from the dishwasher is measured at 0 ppm. Container of sanitizer attached to the dishwasher observed to be empty. [CA] Maintain chlorine sanitizer at 50 ppm.**

**Dishwasher was not in active use at time of inspection.**

**A replacement sanitizer for the dishwasher was not available. Employees will complete the sanitizing step manually at the three compartment sink.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: One dead adult cockroach observed inside the men's restroom. No other evidence of a cockroach infestation was observed within the facility. [CA] Facility shall be kept free of vermin and vermin debris.**

**Pest control service report was not available for review at time of inspection. Per operator, pest control had performed service within the past week. Operator shall provide the district specialist with the most recent copy of the pest control service report by 8/12/24. A follow-up inspection may be conducted.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Multiple spray bottles stored in the kitchen and prep area are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.**

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

**Inspector Observations: In the reach-in of the food prep units, blocks of ice are built up on and around the fans. [CA] Maintain all equipment in good repair.**

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0278429 - CURRY PIZZA HOUSE	<b>Site Address</b> 20080 STEVENS CREEK BL 106, CUPERTINO, CA 95014	<b>Inspection Date</b> 08/07/2024
<b>Program</b> PR0420632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> CPH CUPERTINO LLC	<b>Inspection Time</b> 14:55 - 16:20

## Measured Observations

Item	Location	Measurement	Comments
Curry sauce	Walk-in cooler	38.00 Fahrenheit	
Chicken pizza	Removed from oven	178.00 Fahrenheit	
Ham	Food prep unit insert	41.00 Fahrenheit	
Cut tomatoes	Walk-in cooler	37.00 Fahrenheit	
Yogurt	Walk-in cooler	38.00 Fahrenheit	
Chicken	Food prep unit insert	41.00 Fahrenheit	
Paneer	Food prep unit insert	41.00 Fahrenheit	
Garlic sauce	Food prep unit insert	41.00 Fahrenheit	
Cheese	Walk-in cooler	38.00 Fahrenheit	
Raw shell egg	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken wings	Walk-in cooler	40.00 Fahrenheit	
Diced chicken	Food prep unit reach-in	40.00 Fahrenheit	
Chicken wings	Food prep unit reach-in	41.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	41.00 Fahrenheit	
Pepperoni	Food prep unit reach-in	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Paneer	Food prep unit reach-in	40.00 Fahrenheit	

## Overall Comments:

*Discussed with operator regarding animals inside food facility. Handout provided.*

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 **8/21/2024**. 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:** Subin Kovval  
Manager

**Signed On:** August 07, 2024