

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 FA0278429 - CURRY PIZZA HOUSE		Site Address 20080 STEVENS CREEK BL 106, CUPERTINO, CA 9		Inspection Date 08/13/2026		Placard Color & Score YELLOW 70		
Program PR0420632 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CPH CUPERTINO LLC		Inspection Time 10:15 - 11:25			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By ANSHU				FSC Not Available

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	X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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				
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		
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		
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: *Lack of single-use paper towels at handwash sink located at the prep area and by the oven. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels to allow employees to properly wash their hands when required.*

Follow-up By
08/18/2026

Minor violation:

Handwash sink located by warewashing was partially obstructed by equipment stored in front of the sink. [CA] Handwash sinks shall be kept unobstructed and easily accessible for employees to wash their hands.

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

Inspector Observations: *Diced chicken inside the reach-in cooler was measured at 50F. Per employee, the chicken was prepared and last used the prior night. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

[COS] employee discarded the chicken into the trash.

Follow-up By
08/18/2026

Minor Violations

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

Inspector Observations: *Food Safety Certificate for manager and food handler cards for employees are not available. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate for manager. All employees shall have a valid food handler card available within 30 days from their date of hire.*

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 using their cell phone and did not wash their hands before attempting to put on gloves to handle food. [CA] Employees shall properly wash their hands with warm water, soap, and paper towels when changing tasks prior to handling food.*

[COS] Employee stopped and wash their hands.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Can of dented tomato sauce observed stored on the shelf with other products to be used. [CA] Cans with dents on the rim or seams must be removed from sale.*

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

Inspector Observations: *Lack of hot water at handwash sink located by the oven. [CA] Handwash sink shall be able to provide warm water measured at 100F.*

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

Inspector Observations: *Employee personal items are stored on top of food on the dry storage shelf; personal food are stored inside the walk-in cooler above food used by the facility. [CA] Employees' personal items shall be stored separate or below food used and served by the facility to prevent cross-contamination.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Diced chicken	Reach-in of food prep unit	50.00 Fahrenheit	
Hot water	Handwash sink in kitchen	100.00 Fahrenheit	
Paneer	Walk-in cooler	40.00 Fahrenheit	
Paneer	Food prep unit insert	39.00 Fahrenheit	
Marinara sauce	Food prep unit insert	41.00 Fahrenheit	
Chicken	Food prep unit insert	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cheese	Walk-in cooler	40.00 Fahrenheit	
Chicken	Walk-in cooler	41.00 Fahrenheit	
Pepperoni	Food prep unit insert	41.00 Fahrenheit	
Raw chicken wings	Reach-in of food prep unit	39.00 Fahrenheit	
Cheese	Food prep unit insert	39.00 Fahrenheit	

Overall Comments:

Joint inspection with Shannon Robinson.

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 **8/27/2026**. 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: Anshu
PIC

Signed On: August 13, 2026