

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 FA0209465 - CURRY LIFE		Site Address 4320 MOORPARK AV, SAN JOSE, CA 95129		Inspection Date 03/02/2026		Placard Color & Score YELLOW 76		
Program PR0300864 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DONG SUK YOO		Inspection Time 12:40 - 14:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By RJ				FSC Yasumitsu Yamamoto 10/27/29

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						
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		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						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	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		
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		X
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 soap at handwash sink located by the front prep/service area as soap dispenser was not operable. [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 as required.*
[COS] *Employee placed soap next to the handwash sink.*

Follow-up By
03/05/2026

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

Inspector Observations: *Potentially hazardous foods measured at improper cold holding temperatures. Beef and sausage inside the prep unit insert was measured at 51F - 53F. Per employee, the items were thawed overnight inside reach-in cooler and placed in unit when facility opened at 11:30 AM. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*
[COS] *Food items will be subject to time and discarded by 2:30 PM if not used.*

Follow-up By
03/05/2026

Raw chicken and raw pork stored in reach-in cooler across from the deep fryer was measured at 50F. Raw chicken inside the upright reach-in cooler was measured at 57F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.
[COS] *Per employee, items were used/prepped within the last two hours and recently returned into the refrigeration units.*

Minor Violations

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

Inspector Observations: *Multiple spray bottles 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.*

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: *1) Knife stored on magnetic holder above the prep table is observed with it's blade chipped. [CA] Remove damaged utensils from use and replace.*

2) Containers without a handle are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with handle for use with bulk foods and stored in a manner where the handle does not come into contact with food.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Employee restroom door located past the kitchen is not self-closing [CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.*

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: *1) Accumulation of food debris along walls and under shelves in the dry storage area. [CA] Frequently clean foods or clean as needed to prevent accumulation of food debris.*

2) Employee's personal items are stored on shelves located directly above food prep surfaces. [CA] Store employee's personal items separate or below food or food contact surfaces to prevent cross-contamination.

Performance-Based Inspection Questions

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Chicken	Cooked	178.00 Fahrenheit	
Raw shell eggs	Food prep unit	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Sausage	Food prep unit insert	51.00 Fahrenheit	
Corn	Food prep unit insert	40.00 Fahrenheit	
Rice	Warmer	145.00 Fahrenheit	
Curry	Warmer	138.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	57.00 Fahrenheit	
Cheese	Food prep unit	41.00 Fahrenheit	
Beef curry	Upright reach-in cooler	41.00 Fahrenheit	
Sausage	Food prep unit	41.00 Fahrenheit	
Pork	Upright reach-in cooler	41.00 Fahrenheit	
Beef	Food prep unit	41.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Raw pork	Reach-in cooler across from deep fryer	50.00 Fahrenheit	
Dashii broth	Warmer	160.00 Fahrenheit	
Beef	Food prep unit insert	53.00 Fahrenheit	
Raw chicken	Reach-in cooler across from deep fryer	50.00 Fahrenheit	

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 **3/16/2026**. 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: Raul RJ Bunales
PIC

Signed On: March 02, 2026