

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 FA0240552 - CURRY N MORE	Site Address 2203 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 11/10/2025
Program PR0350083 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name RASA HOSPITALITY LLC	Inspection Time 10:20 - 11:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By VENKATESAN BALAN

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/04/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/10/2025

Cited On: 11/04/2025

K14 - 8 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

Compliance of this violation has been verified on: 11/10/2025

Cited On: 11/04/2025

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

Compliance of this violation has been verified on: 11/10/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Sanitizer (Chlorine)	3-Compartment	100.00 PPM	
Warm water	Hand wash	100.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 11/4/25 inspection report have been addressed. Major violations have been addressed and found within compliance:

- K06: Adequate hand wash facilities supplied, accessible. All hand wash stations are fully stocked and operational.

- K14: Food contact surfaces clean, sanitized. 3-Compartment sink is set up at the time of inspection (wash, rinse, sanitize). See measured observations.

- K23: No rodents, insects, birds, or animals. No evidence of vermin within the facility at the time of inspection. Facility has submitted pest control for review. Recommend having pest control come into facility every 2-weeks for the next 3-months.

Continue on working on all other violations mentioned on 11/4/25 inspection report.

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 **11/24/2025**. 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.

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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

B. Vx

Received By: Venkatesan Balan
Manager

Signed On: November 10, 2025