

# 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> FA0279013 - CURRY UP NOW		<b>Site Address</b> 3250 ZANKER RD 30, SAN JOSE, CA 95134		<b>Inspection Date</b> 11/07/2022	
<b>Program</b> PR0421094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> AKURANVYKA USA INC		<b>Inspection Time</b> 14:15 - 15:45
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MICHELLE MERAZ	<b>FSC Not Available</b>		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>80</b>

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						
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		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						
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		
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: At the bar area, observed five bottles of alcohol contaminated with fruit flies (Rayu Mezcal, Laird's Apple Brandy x2, Heirloom Genepy, Old Grand-Dad Bourbon). [CA] Ensure all alcohol stored in the bar area is adequately sealed to prevent contamination and fruit fly population is eliminated. [COS] All five bottles of alcohol was VC&D due to contamination.**

### Minor Violations

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

**Inspector Observations: Food safety manager certificate and food handler cards unavailable upon request. [CA] Ensure at least one valid food safety manager certificate is available and posted within the facility. All other food employees shall have food handler cards. Provide physical copies of all food safety certificates within the facility for review.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: In the kitchen area, by the left side of the service line, on the counter-top next to the cold holding station, measured a container of cut paneer at 49F. Per operator, paneer was stored in the area for use for less than an hour. [CA] Ensure potentially hazardous foods are held cold at or below 41F to prevent bacterial growth.**

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: In the kitchen area, at the high temp warewash machine, measured hot water at 150F. [CA] Ensure hot water at the high temp warewash machine is provided at 160F during the sanitizing step when warewashing.**

**In the ice machine, observed accumulation of debris/mold-like growth on the inner panel. [CA] Ensure inner panel of ice machine is cleaned and sanitized to prevent possible contamination of food (ice).**

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

**Inspector Observations: In the bar area, observed multiple fruit flies around the sinks. [CA] Ensure fruit fly population is eliminated to prevent possible contamination of food and drinks.**

### Performance-Based Inspection Questions

N/A

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
yogurt sauce	2 door undercounter refrigerator	40.00 Fahrenheit	
pico de gallo	prep top	41.00 Fahrenheit	
curry sauce	walk-in refrigerator	36.00 Fahrenheit	
hot water	warewash machine (back prep)	150.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
turmeric rice	steam table	155.00 Fahrenheit	
saag curry	steam table	155.00 Fahrenheit	
cut tomatoes	prep unit	41.00 Fahrenheit	
milk	walk-in refrigerator	36.00 Fahrenheit	
curry sauce	cold holding top	40.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
mango lassi	2 door undercounter refrigerator	39.00 Fahrenheit	
cooked daal	steam table	154.00 Fahrenheit	
cut paneer	counter-top	49.00 Fahrenheit	
shredded cheese	cold holding top	39.00 Fahrenheit	
marinated chicken	drawer unit	35.00 Fahrenheit	
hot water	3 compartment sink	120.00 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 **11/21/2022**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** MICHELLE MERAZ  
LEAD  
**Signed On:** November 07, 2022