

# 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 12/12/2024	
Program PR0350083 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RASA HOSPITALITY LLC		Inspection Time 11:55 - 14:25
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By VENKATESAN BALAN	FSC Venkatesan Balan 03/01/2029	

Placard Color & Score
<b>GREEN</b>
<b>81</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						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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods					X		S
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	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	X	
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	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	X	X
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	X	
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

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

**Inspector Observations: MAJOR:**

**1) Potato and starch fillings observed in containers in drain compartment of griddle and measured to be 115F and 98F. [CA] Ensure all PHFs are at 135F and above for hot holding. [COS] Per employee fillings were reheated when customer order about 30 minutes prior and kept Fillings were reheated on griddle and placed on hot water bath on griddle to keep at 135F and above.**

**MINOR:**

**2) Walk in cooler measured to have:**

- Cooked vegetable curry at 46F
- Milk at 45F
- Paneer at 46F

**[CA] Keep PHFs at 41F and below for cold holding**

**[COS] Per employee, they had just received a large delivery and door was kept open for walk in cooler. After 50 minutes walk in cooler measured to have ambient temperature of 42F and milk measured to be 43F.**

### Minor Violations

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

**Inspector Observations: Handwash sink at cookline observed to be missing hot water. Only cold water tap observed to be working. Per chef, hot water is turned off at valve below handwash sink due to leaky faucet. Other handwash sink available by back door.**

**[CA] Repair faucet and return hot water (100F-108F) to handwash sink.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: 1) Bulk dry foods observed to be stored without lids [CA] Store foods in containers with tight fitting lids to prevent contamination.**

**2) Vegetable boxes observed to be stored right below back door handwash sink. [CA] Ensure vegetables are stored away from sources of contamination.**

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) Pots and pans and trays observed to be stored on the floor in room next to 3-comp sink. [CA] Keep equipment off the floor to ensure easy access for cleaning and lower chances of cross contamination.**

**2) Single use to-go containers observed to be used as scoops in spices and other dry bulk foods. [CA] Provide durable scoops with handles and store scoops such that handles are not in direct contact with dry bulk goods.**

**3) Hefty garbage bins observed used for dry bulk foods storage. [CA] Store foods in commercial food grade container.**

**4) Large mixer observed to be stored below cookline handwash sink paper towel dispense. [CA] Move mixer or paper towel dispenser to prevent cross contamination.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Prep sink observed to have faucet broken off at time of inspection. [CA] Repair faucet and ensure prep sink is operational. [SA] Per operator prep sink faucet broke this morning and facility is using white bins and water from the 3-comp sink to prep vegetables in prep sink.**

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *Standing water on floor observed on floor in back area near 3-comp sink and prep sink.  
[CA] Ensure floor is mopped and standing water is removed.*

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Potato filling	Prep cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Milk	Walk in cooler	45.00 Fahrenheit	
Yogurt	1 door upright cooler	40.00 Fahrenheit	
Yogurt	Walk in cooler	44.00 Fahrenheit	
Potato filling	Griddle Drain Compartment	115.00 Fahrenheit	
Coconut flakes	Walk in cooler	32.00 Fahrenheit	Per employee coconut flakes are thawing
Starch filling	Griddle Drain Compartment	95.00 Fahrenheit	
Warm water	handwash sink	67.00 Fahrenheit	
Red curry	Griddle hot water bath	140.00 Fahrenheit	
Paneer block of cheese	Walk in cooler	46.00 Fahrenheit	
Yellow curry	Prep cooler	34.00 Fahrenheit	
Vegetable curry	Walk in cooler	46.00 Fahrenheit	
Hot water for scoop	Griddle hot water bath	140.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Paneer curry	Prep cooler	36.00 Fahrenheit	
Vegetable curry	Griddle hot water bath	143.00 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 **12/26/2024**. 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

B.V.

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**Received By:** Venkatesan Balan  
Manager

**Signed On:** December 12, 2024