

# 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<br>FA0259483 - CURRY PIZZA HOUSE                                 |                                       | Site Address<br>320 UNIVERSITY AV, PALO ALTO, CA 94301 |                                 | Inspection Date<br>09/29/2025 |                                  |
| Program<br>PR0380186 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |                                       |  | Owner Name<br>CPH PALO ALTO LLC |                               | Inspection Time<br>14:20 - 16:15 |
| Inspected By<br>ALELI CRUTCHFIELD   | Inspection Type<br>ROUTINE INSPECTION | Consent By<br>MARISSA                                  | FSC Amandeep Rishi<br>5/17/2028 |                               |                                  |

|                       |
|-----------------------|
| Placard Color & Score |
| <b>RED</b>            |
| <b>87</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  |       |       |        |     |     |     |
| K14 Food contact surfaces clean, sanitized                                      |    |       | X     |        |     |     |     |
| K15 Food obtained from approved source  |    |       |       |        |     |     |     |
| K16 Compliance with shell stock tags, condition, display                        |    |       |       |        | X   |     |     |
| K17 Compliance with Gulf Oyster Regulations                                     |    |       |       |        | X   |     |     |
| K18 Compliance with variance/ROP/HACCP Plan                                     |    |       |       |        |     |     |     |
| K19 Consumer advisory for raw or undercooked foods                              |    |       |       |        |     |     |     |
| K20 Licensed health care facilities/schools: prohibited foods not being offered |    |       |       |        |     |     |     |
| K21 Hot and cold water available  |    |       |       |        |     |     |     |
| K22 Sewage and wastewater properly disposed                                     |    |       |       |        |     |     |     |
| 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                              | X   |     |
| 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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| <b>Program</b><br>PR0380186 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | <b>Owner Name</b><br>CPH PALO ALTO LLC                        | <b>Inspection Time</b><br>14:20 - 16:15 |
| <b>K48</b> Plan review   |   |   |
| <b>K49</b> Permits available   |   |   |
| <b>K58</b> Placard properly displayed/posted                                     |   |   |

## Comments and Observations

### Major Violations

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

**Inspector Observations: Observed rodent droppings noted downstairs in the liquor storage room below the wire shelves. Observed 3-4 droppings on boxes of bar glasses. Observed several rodent traps set up below the shelving. No pest control report on site. Observed opening on ceiling and small opening behind wooden panel where pipes are.**

**Facility shall cease and desist all food operations.**

**[CA] Remove the droppings and clean and sanitize the area. Seal all holes on ceiling and where pipes are coming out. Provide pest control service. Completed checklist and no evidence of live activity will be required to re-open.**

**Contact this inspector to re-open for written approval. 408-918-3450**

**mkahlon@sazzfoods.com**

### Minor Violations

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: Measured quaternary ammonium at sanitizer at 3 compartment sink at 0 ppm. Sanitizer bottle found empty. Employee replaced it with a new bottle, however sanitizer level still measured at 0 ppm. [CA] Maintained a minimum of 200 ppm quaternary ammonium. Repair the unit.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Lack of chlorine test strips for dishwasher (white colored test paper). [CA] Provide and test at 50 ppm daily.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

| <u>Item</u>      | <u>Location</u>       | <u>Measurement</u> | <u>Comments</u> |
|------------------|-----------------------|--------------------|-----------------|
| water            | 3 comp sink           | 120.00 Fahrenheit  |                 |
| quat ammonium    | 3 comp sink dispenser | 0.00 PPM           |                 |
| mozzarella       | pizza prep unit       | 41.00 Fahrenheit   |                 |
| ambient          | pizza prep unit       | 39.00 Fahrenheit   |                 |
| ambient          | walk in               | 37.00 Fahrenheit   |                 |
| diced chicken    | walk in               | 38.00 Fahrenheit   |                 |
| chicken wings    | upright unit          | 41.00 Fahrenheit   |                 |
| chlorine         | dishwasher            | 50.00 PPM          |                 |
| curry sauce      | walk in               | 34.00 Fahrenheit   |                 |
| paneer           | upright unit          | 40.00 Fahrenheit   |                 |
| water            | hand sinks- all       | 100.00 Fahrenheit  |                 |
| tandoori chicken | pizza prep unit       | 38.00 Fahrenheit   |                 |

### Overall Comments:

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## CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/13/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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 |

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**Received By:** Maritza Patino  
Bartender

**Signed On:** September 29, 2025