

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

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|--|---|--|----------------------------|-------------------------------|----------------------------------|
| Facility FA0209465 - CURRY LIFE | | Site Address 4320 MOORPARK AV, SAN JOSE, CA 95129 | | Inspection Date 07/14/2022 | |
| Program PR0300864 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | | Owner Name DONG SUK YOO | | Inspection Time 13:10 - 14:00 |
| Inspected By HUNTER DANG | Inspection Type FOLLOW-UP INSPECTION | Consent By ANGEL GALLEGOS | | | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 07/07/2022

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: 07/14/2022

Minor Violations

Cited On: 07/07/2022

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

Compliance of this violation has been verified on: 07/14/2022

Measured Observations

N/A

Overall Comments:

This is a follow-up inspection for the routine inspection conducted on 7/7/2020.

Compliance for Major Violation K08 was verified by measured quaternary ammonium concentration at the three-comp sink at 200 PPM. When asked, the employee knew the proper steps for warewashing with last step of sanitizing required.

Compliance of Minor Violation K01 was verified by all employees having their food handler cards, and the Food Safety Certification was obtained.

FSC: Yasumitsu Yamamoto - 11/17/2024.

Restroom is located in the kitchen prep area, and it is for employee use only.

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 **7/28/2022**. 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:

- [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: Angel Gallegos
 Employee
 Signed On: July 14, 2022