

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 FA0279013 - CURRY UP NOW		Site Address 3250 ZANKER RD 30, SAN JOSE, CA 95134		Inspection Date 09/03/2025		Placard Color & Score GREEN 83		
Program PR0421094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name AKURANVYKA USA INC		Inspection Time 14:55 - 16:45			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MITESH				FSC Piotr Rzedzian 05/11/2026

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			S
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				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						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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	X	
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	X	

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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:

REPEAT VIOLATION

Cooked chicken measured 52F in the upper inserts of the countertop cold holding unit directly across from the cook-line. Mint chutney and tamarind sauce (garlic in oil) measured 58F-64F maintained in improper ice baths directly across from the cook-line. Per staff, chicken had been relocated from the walk-in cooler to the countertop cold holding unit less than 45 minutes prior, and sauces had been relocated to the counter less than 1 hour prior.

[CA] Potentially hazardous foods shall be held at or below 41F to prevent the growth of bacteria. Ice in ice baths shall be filled up to the maximal level of food in the container.

[COS] Chicken relocated to prep cooler. Sauces placed into proper ice baths.

Minor violations:

Samosas and fried lentil balls measured 131F-133F in the hot holding countertop unit to the right of the cook-line. Per staff, they had been cooked 45 minutes prior.

Various potentially hazardous foods measured 44F-49F in the under-counter cooler to the right of the cook-line. Per staff, they had been moved from the walk-in to the unit less than 1.5 hours prior. Ambient of the cooler measured 45F.

Fried ravioli and mozzarella cheese measured 47F-49F in cooler drawers under the cook-line. Per staff, items had been moved from the walk-in to cooler drawers 30 minutes prior.

[CA] Potentially hazardous foods shall be held at or below 41F, OR at or above 135F to prevent the growth of bacteria.

[COS] Staff elected to discard samosas and fried lentil balls, as per facility policy. All PHF's relocated from under-counter unit to alternative, working under-counter cooler. Fried ravioli and mozzarella cheese relocated to under-counter cooler.

Note: Equipment must be capable of maintaining potentially hazardous foods at or below 41F, OR at or above 135F.

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:

1. Black, mold-like buildup observed on the interior panel of the ice machine. No direct contamination observed.

2. Black buildup observed on the blade of the table-mounted can opener. Can opener not actively in use.

[CA] Food contact surfaces and equipment shall be cleaned and sanitized regularly.

[COS] PIC sanitized ice machine interior panel, and agreed to empty the machine and clean/sanitize all surfaces by the end of the day. Can opener relocated to the three compartment dishwashing sink.

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:

Facility lacks a method for testing their high temperature mechanical dishwasher.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Cups and bowls are being used as scoops in various bulk food containers.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Current health permit not posted.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
frozen chicken	walk-in freezer	8.00 Fahrenheit	
quaternary ammonium sanitizer	wiping cloth bucket/3 comp sink	200.00 PPM	
sauce	countertop cold-holding unit	41.00 Fahrenheit	
ambient	under-counter cooler 1 to the right of cook-line	45.00 Fahrenheit	
mango lassi	glass 2-door under-counter unit	40.00 Fahrenheit	
cheese	walk-in cooler 1	38.00 Fahrenheit	
hot water	prep sink/3 comp sink	120.00 Fahrenheit	
raw chicken	walk-in cooler 1	39.00 Fahrenheit	
ambient	walk-in cooler 2: for beer + whole fruits	39.00 Fahrenheit	no PHF
warm water	hand sink 1/2	100.00 Fahrenheit	
samosas	countertop hot holding unit	133.00 Fahrenheit	
frozen french fries	under-counter cooler 2 to the right of cook-line	28.00 Fahrenheit	
raw chicken	drawer cooler under cook-line	41.00 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 **9/17/2025**. 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



Received By: Mitesh Shah
General Manager

Signed On: September 03, 2025