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 FA0211521 - KABAB & CURRYS		Site Address 1498 ISABELLA ST, SANTA CLARA, CA 95050		Inspection Date 03/14/2023
Program PR0307467 - FOOD PREP /	FOOD SVC OP 0-5 EMPLOYEES RC 3	3 - FP11	Owner Name NAIMAT KADAH INTL INC	Inspection Time 15:20 - 16:30
Inspected By	Inspection Type	Consent By	IAN	



Comments and Observations

Major Violations

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

Inspector Observations: Ware washing machine chlorine sanitization measured less at 0PPM [CA] Ware washing machine chlorine sanitization concentration shall be at 50PPM. [SA] Use mechanical dishwasher to wash and rinse. Sanitize using chemical sanitizing solution at the three comp sink at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium until the ware wash machine is repaired.

Follow-up By 03/17/2023

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towel in the hand wash sink was stored outside the dispenser. [CA] Handwashing paper towels shall be provided in dispensers dispensers shall be maintained in good repair. [COS] PIC provided inside the dispener

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	Location	Measurement	Comments
Hot Water	Hand wash sink restroom	100.00 Fahrenheit	
Onion	Two door reach in	40.00 Fahrenheit	
Chicken tikka	Cold holding insert	36.00 Fahrenheit	
Daal	Cooling- less than two hour	79.00 Fahrenheit	
Palak Paneer	Walk in refigerator - cooling less	45.00 Fahrenheit	
	than 4hours		
Hot Water	Ware wash sink	120.00 Fahrenheit	
Chlorine	Mechanical dish washer	0.00 PPM	
Rice	Hot holding	164.00 Fahrenheit	
Yogurt	Tall two door reach in	39.00 Fahrenheit	
Choley	Cooking temperature	198.00 Fahrenheit	
Hot Water	Hand wash sink - kitchen	100.00 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 3/28/2023. 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

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Received By: Mohammed Usman

Manager

Signed On: March 14, 2023