

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0256200 - KABAB AND CURRY'S ANNEX INC.		Site Address 3003 SCOTT BL, SANTA CLARA, CA 95054	Inspection Date 11/03/2022
Program PR0374117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KABAB AND CURRY'S ANNE	Inspection Time 10:15 - 11:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By MUHAMMAD USMAN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 10/27/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 11/03/2022

Cited On: 11/03/2022

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: There was no time/temperature log for/on the pizza, wings, and samosas.

[CA] Any food product stored outside the safe temperature zone (room temperature) must be monitored using time/temperature log. The manager put timer which indicate the time the food products were made, and the time the food products shall be discarded(COS).

Follow-up By
11/03/2022

Cited On: 10/27/2022

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: 11/03/2022

Minor Violations

Cited On: 11/03/2022

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

Inspector Observations:

There was no paper towel supply on one of the handwash sinks located in the front preparation area.

[CA] Provide soap and paper towel supplies immediately. The person in charge refilled the supplies

Cited On: 11/03/2022

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: Some open bag food products were stored in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Cited On: 11/03/2022

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Some individually wrapped foods (Bento boxes) made in the facility but stored on the self-serve area do not have any label.

[CA] Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:

- 1. The common name of the food**
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- 3. An accurate declaration of the quantity of contents.**
- 4. The name and place of business of the manufacturer, packer, or distributor.**

Cited On: 11/03/2022

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations: Couple of open cup employee drinks were stored on the preparation tables.

[CA] To prevent possible contamination, employees may only drink with covered cup container and store their drink in designated areas.

Cited On: 11/03/2022

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

Inspector Observations: Food residue and slime buildup was observed on the floor sinks located below the preparation and wash sinks.

[CA] Conduct a thorough and regular cleaning on the floor areas.

Measured Observations

Item	Location	Measurement	Comments
Samosa	Final cook	178.00 Fahrenheit	
Wings	Final cook	167.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Beef	Final cook	189.00 Fahrenheit	
Pizza	Hot holding unit	134.00 Fahrenheit	

Overall Comments:

Note: This a follow-up inspection to the routine inspection that was conducted on 10/27/2022. The major violations from the date of routine inspection are corrected. However, the above violation cited last week and repeated today must be corrected immediately as well. A repeated follow-up inspection at a cost of \$219.00/hour for the owner might be conducted sometime next week.

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 **11/17/2022**. 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: Mohammad Usman
Owner

Signed On: November 03, 2022