

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 08/17/2026		Placard Color & Score YELLOW 66		
Program PR0421094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name AKURANVYKA USA INC		Inspection Time 16:10 - 17:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By RAJ				FSC Not Available

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				
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		X			N
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				S
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		X
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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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:

At the front service line, mint chutney and pico de gallo measured between 63F and 64F while maintained in a completely melted ice bath. Per staff, items had been prepared approximately 5 hours prior.

In the hot hold unit to the right of the fryers, samosas, fried lentil balls, and pakora measured between 98F and 101F. Per staff, items had been fried less than 25 minutes prior.

At the one-door under-counter cooler at the far end of the cook-line, samosas, pakora, and waffle fries measured between 48F and 49F. Per staff, items had been placed into the unit 4.5 hours prior. Ambient of the unit measured 49F via probe.

At the two-door under-counter cooler to the right of the fryers, potentially hazardous foods including chutneys, raw chicken, raita, and curries measured between 49F and 52F. Ambient of the unit measured 50F via probe.

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

[SA] Samosas, pakora, and fried lentil balls time marked to be served or discarded within 4 hours of initially leaving temperature control.

[COS] Some potentially hazardous foods were voluntarily condemned and discarded due to time and temperature abuse. All other potentially hazardous foods were relocated to adequate refrigeration.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Cooked chicken measured between 76F and 86F while maintained in a deep container kept covered with plastic wrap on a shelf in the walk-in cooler. Per a cook, chicken had been cooked this morning, approximately 5.5 hours prior.

In the walk-in cooler, chickpea soup measured 51F while maintained in a pot kept tightly covered with plastic wrap. Per cook, item had been cooked 4 hours prior. At the front service line, in the cold-hold countertop inserts, two containers of onion masala measured 44F and 50F, respectively. Per staff, items had been cooked and placed into the upper inserts 4.5 hours prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Cooked chicken was voluntarily condemned and discarded due to improper cooling. All other items were uncovered and/or relocated to the walk-in cooler to facilitate cooling.

Minor Violations

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

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Inspector Observations:

1. A valid food safety certificate could not be provided. Food safety certificate on file is expired.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Food handler cards for employees could not be provided.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Hand wash sink adjacent to the dishwashing area observed obstructed with a tub of utensils maintained inside the wash basin.

***Note: Hot water for the sink observed shut off. See k22m.**

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water not provided at the hand sink near the warewashing area. Handle observed turned off. Water measured 76F.

Hot water not provided at the three compartment warewashing sink at the bar area. Handle observed turned off. Water measured 76F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed 5+ fruit flies in the back, dry storage room. Observed 3+ fruit flies in the back kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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 could not provide a method of testing the high temperature sanitizing rinse in the mechanical dishwasher in the main kitchen area. Chlorine test strips could not be provided for the under-counter bar dishwasher.

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

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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

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Inspector Observations:

1. Ambient of the one-door under-counter cooler at the end of the cook-line measured 49F via probe. Ambient of the two-door under-counter cooler to the right of the fryers measured 50F via probe.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

2. Observed excessive accumulation of ice in the walk-in freezer. Observed ice lining the walls, floors, ceilings, and door frame, as well as encrusted on several pieces of uncovered fish.

[CA] Ensure walk-in freezer is maintained in good repair.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed a pipe underneath the three compartment warewashing sink leaking. Leaking water observed being caught in a container maintained on the floor underneath that was approximately 1/2 full.

[CA] Repair plumbing and maintain in good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - front service	100.00 Fahrenheit	
high temperature sanitizing rinse	upright mechanical dishwasher - kitchen	162.00 Fahrenheit	
onion masala	ice bath - countertop	168.00 Fahrenheit	cooling
chlorine sanitizer	under-counter bar dishwasher	50.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
mint chutney	cold hold inserts - front service	39.00 Fahrenheit	
ambient	walk-in freezer	0.00 Fahrenheit	
chickpeas	steam table	158.00 Fahrenheit	
curry	cold hold - inserts - front service	39.00 Fahrenheit	
raw chicken	walk-in cooler	37.00 Fahrenheit	
tamarind sauce	cold hold - inserts - front service	40.00 Fahrenheit	
rice	steam table	163.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Joint inspection with Madeline Meza.

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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 **8/31/2026**. 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: Raj
PIC
Signed On: August 17, 2026