

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 FA0307341 - SAM & CURRY		Site Address 1477 BERRYESSA RD 15, SAN JOSE, CA 95133		Inspection Date 10/13/2026		Placard Color & Score GREEN 82		
Program PR0450827 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SPICE FUSION LLC		Inspection Time 13:20 - 17:20			
Inspected By GABRIEL GONZALEZ		Inspection Type ROUTINE INSPECTION		Consent By JOSE.				FSC Jose Hernandez 06/14/2028

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	X			
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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				

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	X	
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Observed back hand wash sink to not have functioning soap dispenser.

[CA] Ensure that all hand wash sinks have accessible supply of soap, paper towels, and warm water to effectively wash hands.

[COS] Operator repaired the soap dispenser.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Observed lamb curry measuring 129F and above cooling at ambient temperature. Per PIC, lamb curry finished cooking 1.5 hours prior to temperature being taken.

Observed chicken curry, potato curry, and tamarind chutney measuring 140F and above cooling at ambient temperature. Per PIC, these items finished cooking 1.5 hours prior to temperature being taken.

Inspector discussed rapid cooling methods and PIC elected to relocate items to walk in cooler.

Approximately 1.5 hours later, inspector took temperature of foods and they measured between 90F- 110F and it appeared the foods would not meet the critical step of cooling from 135F to 70F within 2 hours.

[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.

[SA] PIC elected to reheat lamb curry and potato curry to 165F and hot hold. PIC elected to reheat tamarind chutney to 165 and cool properly utilizing shallower pans made of metal. Chicken curry was unable to be reheated to 165F within two hours of cooling, therefore chicken curry has been marked to be served within 4 hours from the time it was made. Any remaining chicken curry not served after 5:30pm will be discarded.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed dents on the rim and seam of cans of corn, cans of tomato sauce, and cans of guava sauce in the facility.

[CA] All canned foods shall be free of dents on the rim and seam.

[COS] PIC will return the dented cans corn and tomato sauce to vendor. PIC VC&D the leaking cans of guava sauce. See VC&D report.

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

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Inspector Observations:

Observed approximately two dozen fruit flies in the ware wash area near the soiled rags.

[CA] Keep facility free and clear of all vermin.

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:

Observed seasoning shakers stored near the front hand wash sink and in range of splashes from active hand washing.

[CA] Store all foods away from potential sources of contamination.

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 three compartment sink faucet to be leaking. Observed cold water handle on the three compartment sink to be unable to be turned off.

[CA] Ensure that the three compartment sink is free of leaks and has functioning hot and cold water handles.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations:

Observed Environmental Health Permit not posted in public view.

[CA] Environmental Health Permit shall be posted in the food facility in public view.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SANITIZER	BUCKET TO RIGHT OF PREP SINK	200.00 PPM	QUAT
HOT WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
RAW CHICKEN	UNDER GRILL STORAGE	41.00 Fahrenheit	
COOKED RICE	FRONT COOLER UNDER STORAGE RIGHT SIDE	38.00 Fahrenheit	
COOKED LAMB CURRY	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	PREP SINK	120.00 Fahrenheit	
RICE DESSERT	FRONT COUNTER DISPLAY COOLER	39.00 Fahrenheit	
COOKED RICE	HOT HOLD BOX UNDER RICE COOKER	135.00 Fahrenheit	
SANITIZER	THREE COMPARTMENT SINK	200.00 PPM	QUAT
CUT TOMATOES WITH CARROTS AND GREENS	PREP INSERTS RIGHT SIDE OF FRONT PREP COOLER	41.00 Fahrenheit	
RAW MARINATED CHICKEN	WALK IN COOLER	41.00 Fahrenheit	
YOGURT	FRONT COOLER UNDER STORAGE RIGHT SIDE	38.00 Fahrenheit	
PICO DE GALLO	PREP INSERTS RIGHT SIDE OF FRONT PREP COOLER	40.00 Fahrenheit	
LAMB CURRY	STEAM TABLE	170.00 Fahrenheit	
CUT TOMATOES WITH CARROTS AND GREENS	FRONT COOLER UNDER STORAGE RIGHT SIDE	39.00 Fahrenheit	
SANITIZER	BUCKET BENEATH RICE COOKER	200.00 PPM	QUAT
CUT CHICKEN	STEAM TABLE	135.00 Fahrenheit	

Overall Comments:

Observed lids of dumpster to be open. Discussed with owner that lids shall be closed on dumpster unless actively throwing refuse

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out.

Joint inspection with and report written by Shannon R.

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 **10/27/2026**. 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: Vivek Sharma
Owner
Signed On: October 13, 2026