

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
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**OFFICIAL INSPECTION REPORT**

<b>Facility</b> FA0209465 - CURRY LIFE		<b>Site Address</b> 4320 MOORPARK AV, SAN JOSE, CA 95129		<b>Inspection Date</b> 07/07/2022	
<b>Program</b> PR0300864 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> DONG SUK YOO		<b>Inspection Time</b> 12:10 - 16:00
<b>Inspected By</b> HUNTER DANG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ANGEL GALLEGOS	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>57</b>
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RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						N
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				N
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	X						
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		X			N
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	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	X
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
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

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: Employee did not sanitize cooking equipment and utensils after warewashing.**  
**[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. Set-up sanitizer compartment, and re-wash and sanitize affected cooking equipment and utensils.**  
**[COS] After direction, employee set up the sanitizer compartment with Quat ammonium at 200 ppm and re-washed and sanitized all affected equipment.**

Follow-up By  
07/14/2022

**Brown and black mold-like residues found in the working parts of the ice machine.**  
**[CA] Clean and sanitize ice machine, and maintain in good clean condition.**

### Minor Violations

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

**Inspector Observations: \*REPEAT\* Food safety certification (FSC) was not available and food handler card expired.**  
**[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.**  
**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.**  
**ENFORCEMENT ACTION MAY OCCUR IF FSC AND FOOD HANDLER CARDS ARE NOT AVAILABLE BY THE FOLLOW-UP INSPECTION.**

Follow-up By  
07/14/2022

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: After warewashing, employee did not wash hands before putting food items away.**  
**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Directed employee to properly wash hands before changing tasks.**

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

**Inspector Observations: Soap dispenser at the hand sink next to the three-compartment sink is broken and does not dispense soap.**  
**[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Repair or replace with a working soap dispenser.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations: Undercooked boiled eggs are served as part of the menu.**  
**[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.**

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

**Inspector Observations: Observed fly in the kitchen/cook line.**  
**[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

**Inspector Observations: No person in charge was present at the time of inspection.**  
**[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.**

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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: Raw pork meats stored over cooked food items (e.g. onions, beef/onions) at the front sliding glass door reach-in refrigerator.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

**[COS] Employee rearranged raw items below cooked food items.**

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 lacked stoppers for the three-compartment sink.**

**[CA] Plugs/stoppers shall be available to fill up the warewashing sink.**

**Facility does not have sanitizer test strip for chlorine and quaternary ammonium.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. Obtain test strips for Chlorine and Quaternary Ammonium.**

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

**Inspector Observations: Very large wooden paddles used to stir cooking onions were frayed and splintered.**

**[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions. Cease the use of the large frayed wooden paddles and/or discard. Use only food-grade materials.**

**Found a small white freezer and chest freezer in use at the back storage area.**

**[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Cardboard boxes were used to hold clean cooking equipment/lids on the shelf above the prep counter adjacent to the three-compartment sink.**

**[CA] Discontinue the use of cardboard to hold food contact equipment. Use only food grade material that is easily cleanable,**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Light bulb at the cooking ventilation hood does not have a shatter-proof guard.**

**[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.**

**Hood ventilation filters is filled with dust, dirt, and grease.**

**[CA] Ventilation hood filters shall be maintained clean and good repair.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Wiping cloths stored on prep counters through out the facility.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

**[COS] After direction, employee prepared a sanitizer bucket with Quaternary ammonium aT 200 PPM.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Restroom does not close automatically and it lack a self-closing device.**

**[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.**

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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

**Inspector Observations: Personal beverage found on prep counter and shoes scattered on floor under shelf in dry storage room.**

**[CA] Keep personal food items away from food prep area, and personal items stored in designated employee area to prevent contamination.**

**Electrical plug above the sink in the small storage room does not have a cover.**

**[CA] Repair and/or replace electrical plug cover to prevent the entrance and harborage of vermin.**

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

**Inspector Observations: Dirt and food debris found on floors and also shelf holding clean cooking equipment/lids above the prep counter adjacent to the three-compartment sink.**

**[CA] Clean and sanitize, and maintain clean condition.**

## Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.
- Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Meat curry	Hot holding unit	156.00 Fahrenheit	
Undercooked eggs	Bottom low boy cooler @ front	36.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Water	Hand sinks	100.00 Fahrenheit	
Chicken panko	Under front heat lamp on prep counter	175.00 Fahrenheit	
Corn	Top inserts prep unit	41.00 Fahrenheit	
Sausage	Top inserts prep unit	42.00 Fahrenheit	
Cooked pork	Top inserts prep unit	36.00 Fahrenheit	
Fried chicken	Under front heat lamp on prep counter	160.00 Fahrenheit	
Rice	Rice warmer	166.00 Fahrenheit	
Beef curry	Hot holding unit	146.00 Fahrenheit	
Pork panko	Under front heat lamp on prep counter	165.00 Fahrenheit	
Shell eggs	Bottom low boy cooler @ front	38.00 Fahrenheit	
Eggs	Top inserts prep unit	41.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Vegetable curry	Hot holding unit	144.00 Fahrenheit	
Quaternary ammonium sanitizer	Sanitizer bucket	200.00 PPM	Assisted to prepare to store wiping rags when not in use.
Quaternary ammonium sanitizer	Three-compartment warewash sink	200.00 PPM	Directed to prepare Quat sanitizer at 3-comp sink after employee not sanitizing during warewashing.

## 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 **7/21/2022**. 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.

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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:** Angel Gallegos  
Staff

**Signed On:** July 07, 2022