

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 FA0256200 - KABAB AND CURRYS ANNEX INC.		Site Address 3003 SCOTT BL, SANTA CLARA, CA 95054		Inspection Date 04/24/2025	
Program PR0374117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KABAB AND CURRYS ANNE		Inspection Time 12:40 - 14:40
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MOHAMMAD USMAN	
FSC Not Available					

Placard Color & Score YELLOW 65
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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				
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		X			N
K06 Adequate handwash facilities supplied, accessible	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			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		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	X	
K34 Warewash facilities: installed/maintained; test strips		
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		
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		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

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

Inspector Observations: 1) Employee observed to be handling raw chicken and then attempted to handle boxes of goat meat and refrigerator door handle without changing gloves or washing hands.

Follow-up By
04/29/2025

2) Manager entered from outside and touched cooked chicken breast without washing hands.

3) Employee observed to be wearing the same gloves handling money and selling food and frying foods and handling cooked chicken breast.

[CA] Employee shall wash hands with soap and warm water prior to handling food and after handling raw food. Gloves shall be worn to minimize bare hand and arm contact with nonprepackaged food that is in a ready-to-eat form but are not a replacement for handwashing.

[COS] All employees washed their hands with soap and donned new gloves. Cooked chicken breasts touched were VC&D.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Lettuce observed to be molding inside walk in cooler. Can of dolmas observed to be dented and rusting from the seam at the dent.

[CA] Moldy food shall be removed immediately from use. Bloated or leaking cans shall be discarded immediately.

[COS] Food was VC&D

Follow-up By
04/29/2025

Minor Violations

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

Inspector Observations: Food safety certificate observed to be expired and employees did not have food handlers card.

[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.

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

Inspector Observations: Cooked goat and cooked lamb measured to be 112F and 122F. Per employee items were cooked within the last 1 hour. Both items observed to be in large containers by cookline. [CA] Facility shall cool PHFs 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.

Recommend using methods 1 and 2 for lamb and goat and immediately placing in walk in cooler.

[COS] Goat and lamb were transferred into different metal containers and placed in walk in cooler.

Follow-up By
04/29/2025

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

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

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)

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Inspector Observations: Containers of flour and spices observed to be without lid. [CA] Keep foods in containers with tight fitting lids.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Grease built up observed to be on sides of cooking equipment, back wall, nozzles and pipes. Shelves observed to have built up grime and grease. Unused cooling insert and shelf in side room with 2 broken coolers observed to have food debris in cabinet. [CA] Facility shall clean up shelves, walls, floors, and non food contact surfaces of equipment.

Handles of freezers and shelves in back storage area observed to have built up food debris. Shelves in dish washing and in walk in coolers observed to have built up debris and grime.

[CA] Equipment food-contact surfaces and utensils shall be clean to sight and touch.

****REPEAT VIOLATION****

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 2 new steam table buffet tables observed to be in dining 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) and shall be approved by this Agency. Remove from facility or submit as single piece of equipment addition to this Agency.

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: Unused equipment observed around facility in dry storage areas. Some reach in and prep coolers observed to be out of order and not in use in back area.

Unused equipment observed to have food debris and not well taken care of. [CA] Remove unused equipment and clutter from facility to facilitate easy cleaning. Coolers may be replaced with prep tables.

****REPEAT VIOLATIONS****

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

Inspector Observations: Floors observed to have built up debris under tables, shelves, and sinks. [CA] Clean floors and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Needs Improvement - Proper cooling methods.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Fried chicken	out of fryer	173.00 Fahrenheit	
Curry	Walk in cooler	40.00 Fahrenheit	
Rice with chicken	steam table	158.00 Fahrenheit	
Raw lamb	Counter top	40.00 Fahrenheit	
White rice	steam table	145.00 Fahrenheit	
Chlorine	1 comp sink by 2-comp sink	100.00 Fahrenheit	
Raw goat	Counter top	42.00 Fahrenheit	
Cooked lamb	On countertop by cookline	122.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Flan	Grab n go cooler	41.00 Fahrenheit	
Cooked goat	On countertop by cookline	107.00 Fahrenheit	
Mango Lassi	Grab n go cooler	40.00 Fahrenheit	
Hot water	2-comp sink	120.00 Fahrenheit	
Cooked chicken breast	On cooling rack	155.00 Fahrenheit	
Cheese	Walk in cooler	39.00 Fahrenheit	
Chicken curry	steam table	159.00 Fahrenheit	

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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 **5/8/2025**. 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
Co Owner

Signed On: April 24, 2025