

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 FA0200828 - KABAB & CURRY'S		Site Address 2007 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 11/05/2024	
Program PR0307866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KABAB & CURRY'S LLC		Inspection Time 12:15 - 14:15
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By AMEEN		FSC Not Available	

Placard Color & Score
YELLOW
72

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						
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						
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		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						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		
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	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0200828 - KABAB & CURRY'S	Site Address 20007 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 11/05/2024
Program PR0307866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KABAB & CURRY'S LLC	Inspection Time 12:15 - 14:15
K48	Plan review	
K49	Permits available	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink located by the warewash station did not have soap or single-use paper towels available. [CA] Each handwash sink shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash hands as required. [COS] Employee added soap and paper towels at the handwash sink.

Follow-up By
11/07/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous foods measured at improper cold holding temperatures. On ice bath at the cook line: heavy cream, half & half, and cooked onions are measured at 52-55F. At the buffet line: cooked chicken measured at 102F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F. [COS] Per employee, the heavy cream and half & half was taken out an hour ago and relocated into the walk-in cooler. The cooked onions and chicken will be subject to time and discarded at the end of the lunch service at 2:30 PM which is within 4 hours from when the food was prepared.

Follow-up By
11/07/2024

Minor Violations

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

Inspector Observations: 1) Food Safety Certificate for Manager is expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available for review.

2) Food handler cards for employees are not available for review.[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.

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 is not available for the handwash sink located at the kitchen. Valve for hot water appears to be shut off. [CA] Handwash sinks shall be able to provide warm water at a minimum of 100F.

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: Inside the walk-in cooler, raw chicken and raw shell eggs are stored above ready-to-eat foods. [CA] Store raw foods separate or below ready-to-eat foods to prevent cross-contamination.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Salad placed out for the self-service line is not protected from contamination by consumers (ie. sneeze guards or a cover). [CA] Food on display for self-service shall be protected from contamination, by the use of a sneeze guard that intercepts a direct line between the consumers mouth and the food being displayed or with a cover over the food.

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

Inspector Observations: Facility's Environmental Health Permit expired on 08/31/24. [CA] A food facility is required to have a valid Environmental Health Permit.

A copy of invoice provided to manager and 48 hour notice issued.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility FA0200828 - KABAB & CURRY'S	Site Address 20007 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 11/05/2024
Program PR0307866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KABAB & CURRY'S LLC	Inspection Time 12:15 - 14:15

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Chicken	Food prep unit insert	40.00 Fahrenheit	
Half and half	Ice bath	52.00 Fahrenheit	
Raw chicken	Food prep unit insert	39.00 Fahrenheit	
Milk	Reach-in of food prep unit	40.00 Fahrenheit	
Chicken	Reach-in of food prep unit	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Chicken	Cooked	173.00 Fahrenheit	
Cooked vegetables	Walk-in cooler	40.00 Fahrenheit	
Paneer	Reach-in of food prep unit	40.00 Fahrenheit	
Yogurt	Walk-in cooler	40.00 Fahrenheit	
Cooked potatoes	Reach-in of food prep unit	41.00 Fahrenheit	
Rice	Self-service line	141.00 Fahrenheit	
Cheese	Walk-in cooler	40.00 Fahrenheit	
Cooked onions	Ice bath	55.00 Fahrenheit	
Cooked chicken	Self-service line	102.00 Fahrenheit	
Chicken	Food prep unit insert	41.00 Fahrenheit	
Raw shell eggs	Reach-in of food prep unit	40.00 Fahrenheit	
Cooked mushrooms	Self-service line	143.00 Fahrenheit	
Hot water	Handwash sink - restroom	100.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Heavy cream	Ice bath	52.00 Fahrenheit	
Goat masala	Food prep unit insert	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Goat curry	Food prep unit insert	41.00 Fahrenheit	
Cooked potatoes	Upright reach-in cooler	41.00 Fahrenheit	
Beef	Food prep unit insert	39.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	

Overall Comments:

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account.

Your balance due is \$2,153.75

Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Provided and discussed handout for Time as a Public Health Control and proper refrigeration storage.

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 **11/19/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0200828 - KABAB & CURRY'S	Site Address 20007 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 11/05/2024
Program PR0307866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KABAB & CURRY'S LLC	Inspection Time 12:15 - 14:15

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: Fnu Ameen
Manager

Signed On: November 05, 2024