

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 10/10/2024
Program PR0374117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KABAB AND CURRYS ANNE	Inspection Time 13:00 - 14:00
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By MOHAMMAD USMAN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 10/08/2024

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

This violation found not in compliance on 10/10/2024. See details below.

Minor Violations

Cited On: 10/08/2024

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

This violation found not in compliance on 10/10/2024. See details below.

Measured Observations

N/A

Overall Comments:

Follow up due to repeat temperature violation.

Upon inspection:

- Only small amount of chicken observed left out to be prepped. Other proteins were observed to be stored in walk in cooler at 39F.*
- Per employee he will place chicken back in walk in once done cutting, and then take out other proteins from walk in to prep.*
- All Handwash sinks observed to be fully stocked with soap and paper towel.*

Major violations have been correct. Conintue to work on violations on routine inspection report. d

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 **10/24/2024**. 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.

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: Mohammed U.
Owner
Signed On: October 10, 2024