

# 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

|                                                                                  |  |                                                            |                                        |                                      |                                         |                                                                                                                                                                |  |                                       |
|----------------------------------------------------------------------------------|--|------------------------------------------------------------|----------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------|
| <b>Facility</b><br>FA0213675 - KURATED KITCHENS                                  |  | <b>Site Address</b><br>155 E MAUDE AV, SUNNYVALE, CA 94085 |                                        | <b>Inspection Date</b><br>10/30/2024 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>87</b> </div> |  |                                       |
| <b>Program</b><br>PR0300738 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                            | <b>Owner Name</b><br>HAPPY BELLIES INC |                                      | <b>Inspection Time</b><br>13:10 - 14:30 |                                                                                                                                                                |  |                                       |
| <b>Inspected By</b><br>JENNIFER RIOS                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                                        | <b>Consent By</b><br>BRANDON         |                                         |                                                                                                                                                                |  | <b>FSC</b> Brandon Poon<br>06/12/2027 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       |        |     |     | S   |
| 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  |       |       |        |     |     | 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                                                        |     |     |
| 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                                 | X   |     |
| 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<br>FA0213675 - KURATED KITCHENS                                  | Site Address<br>155 E MAUDE AV, SUNNYVALE, CA 94085 | Inspection Date<br>10/30/2024    |
| Program<br>PR0300738 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>HAPPY BELLIES INC                     | Inspection Time<br>13:10 - 14:30 |
| K48                                                                       | Plan review                                         |                                  |
| K49                                                                       | Permits available                                   |                                  |
| K58                                                                       | Placard properly displayed/posted                   |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations:** Cooked shrimp in cold holding insert measured 52F. Per PIC, they were placed into unit at 10:30am. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Shrimp will be discarded at 2:30pm.

**Minor - Raw shelled eggs measured 46F. Per PIC, they were placed into unit at 10:30am. [CA] PHFs shall be held at 41°F or below or at 135°F or above.**

### Minor Violations

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

**Inspector Observations:** Yellow curry in reach in fridge measured 114F in 22 quart plastic container with lid. Per PIC, it was made at 10:30am and cooked to 180F. [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.

Curry removed from walk in and placed in ice bath.

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:** Observed scoop handles in cooked rice containers in contact with rice. Also observed handles of scoops in bulk storage containers in contact with food. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                     |                                  |
|---------------------------------------------------------------------------|-----------------------------------------------------|----------------------------------|
| Facility<br>FA0213675 - KURATED KITCHENS                                  | Site Address<br>155 E MAUDE AV, SUNNYVALE, CA 94085 | Inspection Date<br>10/30/2024    |
| Program<br>PR0300738 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>HAPPY BELLIES INC                     | Inspection Time<br>13:10 - 14:30 |

## Measured Observations

| Item          | Location            | Measurement       | Comments |
|---------------|---------------------|-------------------|----------|
| Curry         | Walk in fridge      | 114.00 Fahrenheit |          |
| Rice          | Hot holding         | 156.00 Fahrenheit |          |
| Shrimp        | Cold holding insert | 52.00 Fahrenheit  |          |
| Hot water     | Mechanical warewash | 160.00 Fahrenheit |          |
| Tofu          | Walk in fridge      | 40.00 Fahrenheit  |          |
| Hot water     | Three comp sink     | 120.00 Fahrenheit |          |
| Sliced tomato | Cold holding insert | 41.00 Fahrenheit  |          |
| Sliced tomato | Cold holding insert | 41.00 Fahrenheit  |          |
| Chlorine      | Sanitizing bucket   | 100.00 Fahrenheit |          |
| Tofu          | Hot holding         | 147.00 Fahrenheit |          |
| Warm water    | Handwash            | 100.00 Fahrenheit |          |
| Rice          | Hot holding         | 152.00 Fahrenheit |          |
| Bacon         | Cold holding insert | 40.00 Fahrenheit  |          |
| Warm water    | Restroom handwash   | 100.00 Fahrenheit |          |
| Eggs          | Cold holding        | 46.00 Fahrenheit  |          |
| Rice          | Hot holding         | 162.00 Fahrenheit |          |
| Noodles       | Holding             | 73.00 Fahrenheit  |          |

## 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 **11/13/2024**. 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: Clifton Poon  
Owner  
Signed On: October 30, 2024