

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 FA0209465 - CURRY LIFE		Site Address 4320 MOORPARK AV, SAN JOSE, CA 95129	Inspection Date 12/05/2023
Program PR0300864 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name DONG SUK YOO	Inspection Time 11:45 - 12:30
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By ANGEL GALLEGOS	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/30/2023

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

Compliance of this violation has been verified on: 12/05/2023

Cited On: 11/30/2023

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

Compliance of this violation has been verified on: 12/05/2023

Cited On: 11/30/2023

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

Compliance of this violation has been verified on: 12/05/2023

Cited On: 11/30/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 12/05/2023

Cited On: 11/30/2023

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

Compliance of this violation has been verified on: 12/05/2023

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Beef curry	Hot holding steam table	147.00 Fahrenheit	
Raw pork	Upright reach-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Beef curry	Upright reach-in cooler	41.00 Fahrenheit	
Raw beef	Reach-in freezer	39.00 Fahrenheit	
Vegetable curry	Hot holding steam table	150.00 Fahrenheit	

Overall Comments:

Follow-up inspection for routine inspection conducted on 11/30/23.

All major violations were corrected or observed still in compliance.

- Employee demonstrated proper hand washing using warm water, soap, and single-use paper towels. Discussed with PIC to remind employees to try to wash hands for 20 seconds.
- Only handwash sink located in the back kitchen has been repaired and is operable with soap and paper towels available.
- All potentially hazardous foods were measured at proper holding temperatures. (See measured observations).
- At time of inspection, did not observe any potentially hazardous foods that were subject to cooling or in the cooling process. Per employee, ice paddles has been ordered to use for cooling in the future.
- Employee was observed following the proper steps for manual warewashing, the utensils and equipment were washed, rinsed,

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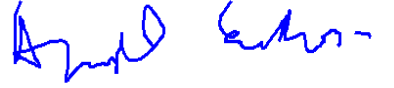
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and sanitized. Chlorine sanitizer at the three compartment sink was measured at 100 ppm.

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 **12/19/2023**. 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: Angel Gallegos
PIC
Signed On: December 05, 2023