

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 05/21/2024	
Program PR0374117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KABAB AND CURRYS ANNE		Inspection Time 12:20 - 14:45
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By MOHAMMAD USMAN	FSC Mohammad Usman 07/01/2024		

Placard Color & Score
GREEN
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						
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						
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	X	
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination	X	
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
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

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

Inspector Observations: Rice in steam table measured to be 107F. Large tray of seasoned rice measured to be 64F in upright warmer. Warmer observed to be off at time of inspection.

[CA] PHFs shall be held at 135°F or above for hot holding.

[COS] Per employee rice was made about 1 hour ago and rice was placed back into oven to be reheated and then returned to steam table. Steam table was turned up.

Seasoned rice in upright warmer was VC&D.

Minor Violations

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

Inspector Observations: Food handler cards observed to be missing. [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.

****REPEAT VIOLATION****

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 measured to be 105F at 2-comp sink. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Chlorine measured to be over 200ppm. [CA] Ensure chlorine is for sanitation is at 100ppm.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Box of raw chicken observed on the floor as employee preps.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Tongs provided for fried chicken and samosas observed to be stored directly on food.

[CA] Store tongs for self service such that handles are not in contact with food to prevent cross contamination from hands.

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

Inspector Observations: Bottom of prep cooler in front area observed to have food debris. Handles of freezers and shelves in back storage area observed to have built up food debris.

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

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility missing test stripes for chlorine. [CA] Testing equipment and materials shall be readily available at all times.

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

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Inspector Observations: To-go soup containers observed to be stored inside bulk dry food container as scoops. [CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food. Ensure utensils stored inside food containers are clean and do not have accumulation of food debris. **REPEATED VIOLATION**

Observed employee drying chicken with wiping cloth.[CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.

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. [CA] Remove unused equipment and clutter from facility to facilitate easy cleaning.

Performance-Based Inspection Questions

N/A

Measured Observations

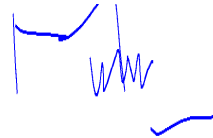
Item	Location	Measurement	Comments
Vegetarian curry	Steam table	159.00 Fahrenheit	
Raw chicken	2 door upright cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Seasoned rice	Steam table	141.00 Fahrenheit	
Rice	Steam table	106.00 Fahrenheit	
Hot water	2-comp sink	105.00 Fahrenheit	
Milk	Grab n go cooler	41.00 Fahrenheit	
Chicken pattie	2 door upright cooler	40.00 Fahrenheit	
Chicken	2 door upright cooler	40.00 Fahrenheit	
Mango smoothie	Deli display case	40.00 Fahrenheit	
Chlorine	2-comp sink	200.00 Fahrenheit	
Cooked chicken off of stove	Off of stove	189.00 Fahrenheit	
Seasoned rice	Upright warmer	67.00 Fahrenheit	
Chicken curry	Steam table	166.00 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 **6/4/2024**. 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: Mohammad Usman
PIC

Signed On: May 21, 2024