

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 FA0279013 - CURRY UP NOW		Site Address 3250 ZANKER RD 30, SAN JOSE, CA 95134	Inspection Date 04/12/2024
Program PR0421094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name AKURANVYKA USA INC	Inspection Time 11:35 - 12:35
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By MITESH S.	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 04/11/2024

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

Compliance of this violation has been verified on: 04/12/2024

Cited On: 04/11/2024

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

This violation found not in compliance on 04/12/2024. See details below.

Cited On: 04/11/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 04/12/2024

Cited On: 04/11/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 04/12/2024

Minor Violations

Cited On: 04/12/2024

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 2-3 old rodent droppings observed in small crawl space below sinks and compartments at curvature of the bar area. Manager stated that area has been cleaned and sanitized, however, employees were unable to access behind the curvature of the bar area. The accessible area is about 12" by 12" and houses the pipings of the sinks at the bar.

Observed new sticky traps placed inside area.

[CA] Remove old rodent droppings. Clean and sanitize affected area.

Cited On: 04/12/2024

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: Observed gaps below the door into the building hallway and into the storage room. Observed an approximately 4" by 2" hole on the wall directly outside of the kitchen door on the right near the floor.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three-compartment sink	122.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	From dispenser
Warm water	Hand wash sinks	100.00 Fahrenheit	
Surface temperature	High temperature dish machine	163.00 Fahrenheit	DishTemp

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Overall Comments:

- On-site for follow-up inspection after facility was closed during a routine inspection on 4/12/2024 due to evidence of rodents.
- Facility has corrected the following:
 - K06M - Inadequate hand wash facilities : supplied or accessible:
 - At time of inspection, both hand wash stations at the front cook line as well as the ware washing area observed with warm water, hand soap, and paper towels easily accessible and readily available.
 - Ensure single use sanitary towels and hand soap is readily available at all times.
 - K13M - Food not in good condition/unsafe/adulterated:
 - Observed all food in good condition - no evidence of contamination from rodent droppings or gnaw marks.
 - Manager stated that additional plastic bins and containers will be purchased to placed the remaining prepackaged ingredients and foods in the dry storage area.
 - K23M - Observed rodents, insects, birds, or animals:
 - Facility has cleaned and sanitized affected areas.
 - Facility was serviced by licensed pest control company on 4/11/2024.
 - Pests control report was provided for review upon request.
 - Minor old droppings were observed in difficult to reach areas. See violation above.
 - K07M - Improper hot and cold holding temperatures: violation was not observed at time of follow-up inspection.
 - Ensure all PHF items are maintained at 41F and below or at 135F and above.
- Facility is hereby authorized to reopen and resume operation.
 - Continue to address all violations noted on inspection reports.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **4/26/2024**. 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: Mitesh S.
Manager
Signed On: April 12, 2024