

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 10/08/2024	
Program PR0374117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KABAB AND CURRYS ANNE		Inspection Time 10:10 - 12:50
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By MOHAMMAD USMAN	FSC Not Available		

Placard Color & Score
GREEN
68

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	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		
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	X	
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	X	
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		X
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	X	X
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: Raw fish measured to be 52F on countertop. Per employee raw fish was placed out at 9AM (1.5 hours prior) and was partially frozen; fish is going to be cut and prepped after she is done cooking in the next hour.

[CA] Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed(2 hours) for diligent prep. Ensure food is actively being prepped and stored under temperature control when not in use. [COS] Fish was moved into walk in cooler.

Minor Violations

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

Inspector Observations: 1)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****

2)Food safety certificate observed to be expired [CA]

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: 2 of 4 handwash sinks in kitchen observed to be missing soap and paper towels. Sinks located between prep sink and grill and in warewashing area observed to be unstocked.

Other handwash sinks available by back cookline and by entry to food prep area.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

[COS] Handwash sinks were restocked.

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 107F 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.

****REPEAT VIOLATION****

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

Inspector Observations: Flies observed to be in dry storage room and area by back door.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations: Handles of freezers and shelves in back storage area observed to have built up food debris. Shelves in dish washing and in walk in coolers observed to have built up debris and grime.

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

****REPEAT VIOLATION****

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: 1) 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**

2) 2 door upright freezer in back room observed to have door kept open. PHFs in cooler measured to be 33F and ambient temperature measured to be 42F. [CA] Keep freezer door closed when not in use.

3) Ice machine has leak. [CA] Repair ice machine.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping clothes observed to be stored on counter top and work surfaces between use. [CA] Wiping clothes shall be stored in sanitizer solution when in use.

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. Some reach in and prep coolers observed to be out of order and not in use.

Unused equipment observed to have food debris and not well taken care of.

Empty boxes observed stored by side dry storage room and by ice cream area.[CA] Remove unused equipment and clutter from facility to facilitate easy cleaning. Coolers may be replaced with prep tables.

****REPEAT VIOLATIONS****

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Floors observed to have built up debris under tables, shelves, and sinks. [CA] Clean floors and maintain in good condition.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Facility observed to have an expired permit and a delinquent annual permit fee. [CA] Facility shall maintain a valid permit from this Agency to operate. Ensure to pay annual permit fee to renew permit every year. [COS] Operator paid permit and provided inspector with receipt of online payment.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw beef	Walk in cooler	40.00 Fahrenheit	
Ambient temperature	2 door upright freezer	42.00 Fahrenheit	
Pudding	Register display cooler	41.00 Fahrenheit	
Raw fish	Countertop	51.00 Fahrenheit	Per employee taken out to be prepped in the next hour. Fish was returned to walk in until ready to be prepped.
Chicken nuggets	2 door upright freezer	33.00 Fahrenheit	
Raw chicken	Countertop	41.00 Fahrenheit	Per employee taken out to be prepped in the next hour. Chicken was returned to walk in until ready to be prepped.
Cooked chickpea curry	Walk in cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cooked pulled chicken	Walk in cooler	40.00 Fahrenheit	
Chlorine	single compartment sink near 2-compartment sink	100.00 Fahrenheit	
Cooked rice	Countertop	153.00 Fahrenheit	
Milk	walk in cooler	39.00 Fahrenheit	
Cooked lamb	Countertop	162.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chicken wings	2 door upright freezer	29.00 Fahrenheit	
French fries	Freezer by front service area	21.00 Fahrenheit	

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Overall Comments:

Operator request mailing address changed to: 1262 Harrison St. Santa Clara CA 95050.

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 **10/22/2024**. 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
Owner

Signed On: October 08, 2024