

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 08/24/2026
Program PR0421094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name AKURANVYKA USA INC	Inspection Time 12:40 - 13:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ANMOL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 08/24/2026

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

Inspector Observations:

Observed heavy fruit fly activity at the bar. Fruit flies observed flying close to uncovered bottles of alcohol.

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

[SA] Caps for bottles of uncovered alcohol could not be provided. Instructed manager to relocate bottles of uncovered alcohol to refrigeration to prevent possible fly adulteration.

Measured Observations

Item	Location	Measurement	Comments
lamb	walk-in cooler	38.00 Fahrenheit	
ambient	two-door under-counter cooler	32.00 Fahrenheit	
masala	two-door under-counter cooler	32.00 Fahrenheit	
raw chicken	two-door under-counter cooler	32.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 8/17/2026.

Compliance of the following has been verified:

K07M: Improper hot and cold holding temperatures:

- All potentially hazardous foods measured at 41F or below, or at 135F or above, except for those being actively prepared.

One-door under-counter cooler observed empty and turned off; Per the PIC, the unit is not capable of being adequately repaired and they plan to order a new one (like-for-like).

Ambient of the two-door under-counter cooler measured 32F via probe.

K09: Improper cooling:

- No active cooling observed. Discussed cooling methods and thresholds with the PIC.

Compliance of all major violations verified.

Facility issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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 **9/7/2026**. 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.

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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: Anmol
Manager
Signed On: August 24, 2026