

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 FA0209164 - NAAN & CURRY		Site Address 375 SARATOGA AV E, SAN JOSE, CA 95129		Inspection Date 03/16/2023	
Program PR0301074 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NAAN & CURRY LLC		Inspection Time 11:30 - 13:30
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By SUKHWINDER SINGH	FSC Jijay Saini 04/29/2027		

Placard Color & Score
GREEN
83

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						S
K03 No discharge from eyes, nose, mouth	X						S
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						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X		X			N
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		X
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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

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

Inspector Observations:

Paneer gravy in the 80 quart pot was measured at 65-90 degrees F in the walk-in cooler. Paneer gravy in the 30 quart pot was measured at 46-61 degrees F in the walk-in cooler. Onion gravy in the 30 quart pot was measured at 47-70 degrees F in the walk-in cooler. Per operator, items were cooked yesterday and normally the employees would put the gravy into shallow pans for proper cooling of the gravy. [Corrective Action] Discontinue cooling large volumes of gravy in the large pots.

After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[Suitable Alternative] All the items mentioned above were voluntarily discarded.

Minor Violations

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

Inspector Observations:

Observed expired Food Handler's Card. [Corrective Action] Employees must maintain FHC current.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Rubber seal/gasket on the 2 door prep unit was observed in disrepair. [Corrective Action] Repair or replace the rubber seal/gasket.

Cutting board observed with deep cuts and black grime build up. [Corrective Action] Repair or replace the cutting board.

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

Inspector Observations:

Knife was stored in between the crevice of the shelf and the bottom of the plastic tub at the 2 door prep unit. [Corrective Action] Discontinue storing knife in the crevice. Store knife on a clean and dry surface.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Toilet paper observed not dispensed from the toilet paper dispenser. [Corrective Action] Toilet paper shall be dispensed from the toilet paper dispenser.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chicken	2 door sling unit	41.00 Fahrenheit	
paneer gravy 30 qt. pot	walk-in unit	61.00 Fahrenheit	46-61 degrees F. Cooked yesterday.
paneer	2 drawer unit	36.00 Fahrenheit	
kebab lamb	2 door sliding unit	32.00 Fahrenheit	
yellow lentils	hot holding unit	157.00 Fahrenheit	
paneer gravy 80 qt. pot	walk-in unit	90.00 Fahrenheit	65-90 degrees F. Cooked yesterday.
yogurt	2 door prep unit	39.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
Chicken leg	walk-in unit	41.00 Fahrenheit	
marinated chicken	2 drawer unit	36.00 Fahrenheit	
salmon	2 door prep unit - bottom	39.00 Fahrenheit	
raj maha	walk-in unit	39.00 Fahrenheit	
potatoes	2 door prep unit	39.00 Fahrenheit	
dal makhni	walk-in unit	39.00 Fahrenheit	
chicken tikka masala	hot holding unit	157.00 Fahrenheit	
hot water	3 compartment sink	155.00 Fahrenheit	
onion gravy 30 qt. pot	walk-in unit	70.00 Fahrenheit	47-70 degrees F. Cooked yesterday.
hot water0	handwash sink	100.00 Fahrenheit	
potatoes	walk-in unit	65.00 Fahrenheit	cooked at 9:30 am
chlorine sanitizer	dishwasher	55.00 PPM	

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 **3/30/2023**. 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: Sukhwinder Singh
Operator

Signed On: March 16, 2023