Comments and Observations

Major Violations
N/A

Minor Violations
N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>Walk-in cooler</td>
<td>35.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>Three compartment sink</td>
<td>125.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Wings</td>
<td>Front service area</td>
<td>140.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Stips</td>
<td>Front service area</td>
<td>141.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Rice</td>
<td>Walk-in cooler</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Chlorine</td>
<td>Three compartment sink</td>
<td>100.00 PPM</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

Note: This is a follow-up inspection that was conducted two months ago. The two major violations from the inspection dated 4/26/2019 are both corrected. Hot foods in the hot-holding unit, including the chicken wings and strips were measured at 145 OF and above. Most of the food in the back, including those inside the walk-in cooler and refrigeration units are measured below 41 OF as well. The handwash sinks are all accessible, and supplied with necessary soap and paper towel supplies. Therefore, the placard's color is changed from Yellow to Green.

Please correct the following violations immediately as well.

1. Clean the heavy food, oil, and grease accumulation on the floor below the cooking line, and below the washing sinks.
2. There are multiple flies in both the kitchen and dinning areas. Please keep the doors closed, and eliminate flies from the facility by a legal method.
3. There are a lot of open bag food contents on the shelf. To prevent possible contamination, please keep all open bag contents in properly labeled bulk containers.
4. Raw food products including shell eggs were stored above ready to eat foods inside the walk-in cooler. To prevent contamination, please make sure ready to eat food are not stored below raw foods.

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 7/9/2019. 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.
**OFFICIAL INSPECTION REPORT**

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Inspection Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0256200 - KABAB AND CURRYS ANNEX INC.</td>
<td>3003 SCOTT BL, SANTA CLARA, CA 95054</td>
<td>06/25/2019</td>
<td>10:45 - 12:15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Program</th>
<th>Owner Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>PR0374117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11</td>
<td>KABAB AND CURRYS ANNEX INC.</td>
</tr>
</tbody>
</table>

**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:**
Mohammed Usman  
Owner

**Signed On:**
June 25, 2019