OFFICIAL INSPECTION REPORT

Owner Name: KABAB AND CURRYS ANNEX INC.  
Facility Name: KABAB AND CURRYS ANNEX INC.  
Site Address: 3003 SCOTT BL, SANTA CLARA, CA 95054  
Program: PR0374117 - FOOD PREP / FOOD SVC OP   0-5 EMPLOYEES RC 3 - FP11

Facility ID: FA0256200  
Inspection Date: 05/14/2018  
Inspection Time: 13:50-15:45  

Consent to Inspect Granted By: MOHAMMED SABIR  
Inspected By: LAWRENCE DODSON  
Inspection Type: ROUTINE INSPECTION

Major Risk Factors and Interventions Violations:

K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s): 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** Chicken, rice, calzones, pizza, fried chicken were held at temperatures between 110 and 122. Sliced tomatoes and sliced cheese were found in cold holding at 56-66F. [CA] Potentially hazardous foods shall be held at 41F or below or 135F and above. [COS] PIC stated that food had only been out for an hour and that they would discard within four hours after lunch.

Corrected on 05/14/2018

K13M - 8 Points - Food not in good condition/unsafe/adulterated - Applicable Section(s): 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:** Observed thawing chicken on counter dripping juices into bin of onions. [CA] All food shall be separated and protected from contamination. [COS] PIC voluntarily disposed of onions.

Corrected on 05/14/2018

Minor Risk Factors and Interventions Violations:

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly - Applicable Section(s): 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** Observed employee touch raw chicken juices on counter and then move to other area of kitchen to stirring food on the stove. [CA] Employees are required to wash their hands: before beginning work before handling food / equipment / utensils as often as necessary, during food preparation, to remove soil and contamination when switching from working with raw to ready to eat foods, after touching body parts after using toilet room or any time when contamination may occur.

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

**Inspector Observations:** Observed roll of paper towels on counter. [CA] Install paper towel dispenser.

Observed broken paper towel dispenser and no paper towels at hand wash sink in kitchen area. [CA] Repair paper towel dispenser and ensure paper towel supply.

K23 - 3 Points - Observed rodents, insects, birds, or animals - Applicable Section(s): 114259.1, 114259.4, 114259.5

**Inspector Observations:** Evidence of dead cockroaches in dry storage area that does not lead to contamination of food or food-contact surfaces. [CA] Clean area of dead cockroaches.

Good Retail Practices Violations:

K26 - 2 Points - Unapproved thawing methods used; frozen food - Applicable Section(s): 114018, 114020, 114020.1

**Inspector Observations:** Observed frozen raw chicken on counter. PIC said that it was thawing. [CA] Food shall be thawed under refrigeration, completely submerged under cold running water of sufficient velocity to flush loose particles, in microwave oven during the cooking process.

K27 - 2 Points - Food not separated and unprotected - Applicable Section(s): 113984(a-d,f), 113986, 114080, 114087(a,d,e,j), 114089(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** Observed open bags of sugar and salt in dry storage area. [CA] Once opened, transfer food into approved food grade containers that have a lid and are labeled.

K32 - 2 Points - Food improperly labeled & not honestly presented - Applicable Section(s): 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:** Observed mango drink and unlabeled food in self serve reach in refrigerator. [CA] Label food with the location it was made, the active ingredients and the amount.
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K34 - 2 Points - Warewashing facilities: not installed, maintained, or used - Applicable Section(s):114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

   Inspector Observations: No sanitizer available in facility. [CA] Sanitizer and sanitizer testing materials must always be available. [SA] PIC brought in chlorine to be used as sanitizer.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s):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: Observed pink build up in ice machine. [CA] Clean and sanitize ice machine daily.

   Observed broken handle on reach in freezer. [CA] Repair freezer door handle.

   Observed plastic cup used as scoop. [CA] Ensure that all food scoops have handles that do not come into contact with food.

K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s):114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

   Inspector Observations: Observed fluorescent lights without shatter proof protection in kitchen. [CA] Install shatter proof protection on fluorescent lights.

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

   Inspector Observations: Observed multiple wiping cloths on counters. [CA] Wiping cloths used to wipe service counters shall be used only once unless kept in clean water with sanitizer.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices - Applicable Section(s):114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

   Inspector Observations: Observed non functioning food prep sink. [CA] Repair faucet at prep sink.

   Observed leaking faucet at ware washing sink and leaking from the pipe underneath the sink. [CA] Repair faucet and leak.

   Gap greater than ¼ inch observed under delivery door.[CA] Eliminate air gap greater than 1/4 inch so as to prevent the entrance and harborage of vermin.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s):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: Mops, after use, are not placed in a position that allows them to air dry without soiling walls, equipment, or supplies.[CA] Mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

   Performance Based Inspection Questions:
   N/A

Measured Observations:
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Inspection Date: 05/14/2018
Inspection Time: 13:50-15:45

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raw ground beef</td>
<td>Walk in refrigerator</td>
<td>35.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Rotisserie Chicken</td>
<td>Hot holding</td>
<td>110.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Cooked chicken</td>
<td>Walk in refrigerator</td>
<td>35.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Sliced tomato</td>
<td>Cold holding</td>
<td>55.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Sliced cheese</td>
<td>Cold holding</td>
<td>66.00 Fahrenheit</td>
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<tr>
<td>Chicken and rice</td>
<td>Hot holding</td>
<td>141.00 Fahrenheit</td>
<td></td>
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<tr>
<td>Cooked veggies</td>
<td>Walk in refrigerator</td>
<td>35.00 Fahrenheit</td>
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<tr>
<td>Hot water</td>
<td>2 comp sink</td>
<td>118.00 Fahrenheit</td>
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<tr>
<td>Cooked chicken legs</td>
<td>Hot holding</td>
<td>122.00 Fahrenheit</td>
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<tr>
<td>Raw chicken</td>
<td>counter top</td>
<td>30.00 Fahrenheit</td>
<td>Thawing</td>
</tr>
<tr>
<td>Cooked chicken</td>
<td>Hot holding</td>
<td>138.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
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Overall Comments:

Food safety certificate
Mohammad Usman
Serv Safe.
Cert#: 10936108
Exp: 10/9/2019

Co inspection with Jennifer Rios.
Report written by Jennifer Rios.

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 5/28/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Mohammed Sabir
Manager
Signed On: May 14, 2018