**OFFICIAL INSPECTION REPORT**

| Owner Name: | CURRY BHAVAN INC |
| Facility Name: | LA PALOMA |
| Site Address: | 2280 EL CAMINO REAL, SANTA CLARA, CA 95050 |
| Program: | PR0300372 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |

**Inspected By:** JOSEPH SCOTT  
**Inspection Type:** ROUTINE INSPECTION  
**Consent to Inspect Granted By:** MARCOS MARIN

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**Major Risk Factors and Interventions Violations:**
No major violations were observed during this inspection.

**Minor Risk Factors and Interventions Violations:**

- **K01** - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):
  
  *Inspector Observations: Food safety certificate is not available upon request.[CA]Facilities serving food shall have a valid FSC available at all times.*

- **K06** - 3 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)
  
  *Inspector Observations: Lack of soap in dispenser at the COOK LINE handwash sink in the food prep area and in the restrooms.[CA]Provide liquid handsoap in a dispenser at handwash sink.*

- **K09** - 3 Points - Improper cooling methods - Applicable Section(s):114002, 114002.1
  
  *Inspector Observations: Observed use of plastic containers to cool (BEANS) potentially hazardous food.[CA]Cool foods using approved containers which facilitate heat transfer, such as metal. USE RAPID COOLING METHODS: All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer (METAL)*

**Good Retail Practices Violations:**

- **K27** - 2 Points - Food not separated and unprotected - Applicable Section(s):113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)
  
  *Inspector Observations: NO FOOD PREP SINK : OBSERVED PRODUCE IN DIRECTLY CONNECTED 2 COMPARTMENT SINK BASIN [CA] USE A COLANDER OR OTHER APPROVED METHOD. PLAN TO UPGRADE FACILITY.*

- **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, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182
  
  *Inspector Observations: Surfaces of equipment such as cutting boards are scratched and scored so that they can no longer be effectively cleaned and sanitized.[CA]Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively cleaned and sanitized shall be replaced.*

- **K43** - 2 Points - Toilet Area: improperly constructed/supplied/cleaned - Applicable Section(s):114250, 114250.1, 114276
  
  *Inspector Observations: Toilet paper stored outside of the dispenser.[CA]Toilet paper must be provided in a permanently installed dispenser.*

**Performance Based Inspection Questions:**

- Needs Improvement - Proper cooling methods.
- Satisfactory - Food contact surfaces clean and sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Satisfactory - Proper hot and cold holding temperatures.

**Measured Observations:**
Item | Location | Measurement | Comments |
---|---|---|---|
SALSAS | WALK IN REFRIGERATOR 2 | 40.00 Fahrenheit | |
SOUR CREAM | COOK LINE 2 DOOR PREP REFRIGERATOR | 40.00 Fahrenheit | |
RICE | STEAM TABLE | 136.00 Fahrenheit | |
MILK | WALK IN REFRIGERATOR 1 | 39.00 Fahrenheit | |
HOT WATER | HAND WASH SINK | 100.00 Fahrenheit | |
CHLORINE SANITIZER | AUTOMATIC DISHWASHING MACHINE (UPRIGHT UNIT) | 100.00 PPM | REDUCE TO 50PPM |
CLOTH TOWELS/CHLORINE BASED | SANITIZING CONTAINERS | 100.00 Fahrenheit | |
CHICKEN | STEAM TABLE | 158.00 Fahrenheit | |
FROZEN MEATS | WALK IN FREEZER | 4.50 Fahrenheit | |
BEANS | STEAM TABLE | 142.00 Fahrenheit | |
TAMALES | COUNTER STEAM TABLE | 138.00 Fahrenheit | |

**Overall Comments:**

*CHANGE OF OWNERSHIP OCCURRED 8/15/17*

*REFER TO THE STRUCTURAL NOTES/VIOLATIONS*

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 3/30/2018. 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:** MARCOS MARIN
**OWNER**

**Signed On:** March 16, 2018