OFFICIAL INSPECTION REPORT

Facility: FA0256200 - KABAB AND CURRYS ANNEX INC.
Site Address: 3003 SCOTT BL, SANTA CLARA, CA 95054
Inspection Date: 12/30/2019

Program: PR0374117 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 3 - FP11
Owner Name: KABAB AND CURRYS ANNEX INC.
Inspection Time: 09:00 - 10:00

Inspected By: MAMAYE KEBEDE
Consent By: MOHAMMAD SABIR

Placard Color & Score: GREEN
N/A

Comments and Observations

Major Violations
Cited On: 12/27/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 12/30/2019

Cited On: 12/27/2019
K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 12/30/2019

Cited On: 12/27/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 12/30/2019

Minor Violations
N/A

Measured Observations
N/A

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 12/27/2019. The restaurant was closed because of cockroach infestation. Today, no live or dead cockroaches were observed in the storage room where many live cockroaches were observed last week. Some of the structural deficiencies that were observed in the storage and preparation areas are addressed, and some of the old equipment that were stored in the storage rooms are also discarded. The overall cleanliness of the facility is also improved. Please conduct a thorough cleaning on the floor, the equipment, and on the screens regularly. Employees must also be trained on the correct procedure of personal and equipment cleaning and sanitizing. All the minor violations from the Friday’s inspection must be corrected ASAP as well.

Since there were not live or dead cockroaches in the facility, the restaurant is open for service.

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 1/13/2020. 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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<table>
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**Manager**: Mohammad Sabir

**Received By**: Mohammad Sabir

**Signed On**: December 30, 2019

**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