

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 FA0261893 - ANGRY CHICKZ		Site Address 3001 MERIDIAN AV, SAN JOSE, CA 95124		Inspection Date 12/08/2023	
Program PR0384083 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ANGRY CHICKZ INC		Inspection Time 13:25 - 14:50
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By RICK (DM)	FSC Carla Gamino 2/11/25		

Placard Color & Score
GREEN
84

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
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		
K36	Equipment, utensils, linens: Proper storage and use		
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		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
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		

OFFICIAL INSPECTION REPORT

Facility FA0261893 - ANGRY CHICKZ	Site Address 3001 MERIDIAN AV, SAN JOSE, CA 95124	Inspection Date 12/08/2023
Program PR0384083 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ANGRY CHICKZ INC	Inspection Time 13:25 - 14:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured container of raw chicken holding between 51F - 52F on counter near cooks line for less than 4 hours. [CA] Maintain all PHFs cold held at or 41F. [COS] Operator directed to place PHFs under ice.

Minor Violations

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

Inspector Observations: Found hand wash station near cooks line blocked by green bin. Note: Another hand wash station within walking distant at warewash area. [CA] Ensure hand wash station is accessible at all times. [COS] Operator relocated green bin.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: 1. Measured hot water holding at 106F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F. [COS] Final reading at 120F.

2. Measured water temperature holding at 58F in customer restroom hand wash station. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F. [SA] Operator directed to wash hand upon entering kitchen.

Follow-up By 12/13/2023

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

**Inspector Observations: 1. Found leaking faucet at warewash sink when water knob is on.
2. Found leaking faucet at hand wash sink near warewash sink when water knob is off.
[CA] Secure leak.
3. Observed 1-compartment sink with only a spray nozzle. [CA] Facility shall install a goose neck faucet at 1-compartment sink.**

Follow-up By 12/13/2023

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
ambient	reach in	41.00 Fahrenheit	
hot water	warewash/1-comp	106.00 Fahrenheit	final reading at 120F.
mac & cheese	hot holding	140.00 Fahrenheit	
raw chicken	counter	51.00 Fahrenheit	between 51F - 52F for less than 4 hours. COS-add ice
fries	fryer	177.00 Fahrenheit	
cole slaw	cold top	41.00 Fahrenheit	
chicken	fryer	170.00 Fahrenheit	
water	handsink (RR)	58.00 Fahrenheit	
fries	walk-in-freezer	18.50 Fahrenheit	
warm water	handsink (2 prep)	100.00 Fahrenheit	
raw chicken	walk-in	40.00 Fahrenheit	
raw chicken	walk-in	45.00 Fahrenheit	diligent prep

Overall Comments:

Inspection conducted in conjunction to CO0153895.

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$290/hr during business hours and \$629/hrs (minimum of 2**

OFFICIAL INSPECTION REPORT

Facility FA0261893 - ANGRY CHICKZ	Site Address 3001 MERIDIAN AV, SAN JOSE, CA 95124	Inspection Date 12/08/2023
Program PR0384083 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ANGRY CHICKZ INC	Inspection Time 13:25 - 14:50

*hours) during nonbusiness hours upon availability.****

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 **12/22/2023**. 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: Maria Murillo
General Manager

Signed On: December 08, 2023