

**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**

<b>Facility</b> FA0307534 - STARBIRD CHICKEN		<b>Site Address</b> 2515 EL CAMINO REAL 102, PALO ALTO, CA 94306	<b>Inspection Date</b> 02/18/2026
<b>Program</b> PR0451076 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		<b>Owner Name</b> CHICKEN COUP LLC	<b>Inspection Time</b> 11:55 - 12:30
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> NIDIA	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 02/11/2026

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

**Compliance of this violation has been verified on: 02/18/2026**

Cited On: 02/11/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 02/18/2026**

**Minor Violations**

Cited On: 02/11/2026

K14 - 3 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: 02/18/2026**

**Measured Observations**

Item	Location	Measurement	Comments
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	200.00 PPM	
Chicken	Walk in Cooler	41.00 Fahrenheit	

**Overall Comments:**

*Onsite for a follow up inspection to verify compliance with Major Violations noted during a Food Borne Illness investigation.*

**Observations:**

**K07: All food was in appropriate time and temperature relationships.**

**K08: Time as a Public Health Control was being adhered to. Written procedures to be reviewed by EH staff for approval.**

**K14: Quaternary Ammonia based sanitizer solution dispensing from the three compartment sink automixing dispenser measured at 200 PPM.**

**Continue to correct any and all pending violations.**

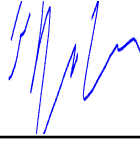
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/4/2026**. 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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**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



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**Received By:** Nidia Carrillo  
General Manager

**Signed On:** February 18, 2026