

# 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 FA0300823 - NORTH PARK KITCHEN		Site Address 1706 OAKLAND RD 20, SAN JOSE, CA 95131		Inspection Date 06/24/2025	
Program PR0441519 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NORTH PARK KITCHEN LLC		Inspection Time 10:20 - 11:45
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By EHSSAN	FSC BORHAN HOMRAN 02/16/2029		

Placard Color & Score
<b>GREEN</b>
<b>88</b>

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						
K07 Proper hot and cold holding temperatures		X		X			S
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						S
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	X	
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		
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

<b>Facility</b> FA0300823 - NORTH PARK KITCHEN	<b>Site Address</b> 1706 OAKLAND RD 20, SAN JOSE, CA 95131	<b>Inspection Date</b> 06/24/2025
<b>Program</b> PR0441519 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> NORTH PARK KITCHEN LLC	<b>Inspection Time</b> 10:20 - 11:45
K48 Plan review		X
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: Inside the rear 3-door Pandela refrigerator: measured internal temperature of multiple PHFs (chicken, yogurt, ham, cheese), to be 48F. Per PIC, these foods had been held for over 4 hours.**

**[CA] Keep potentially hazardous foods at 41F and below or 135F and above.**

**[COS] Foods were voluntarily discarded. See VC&D form.**

### Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 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: Ambient temperature of rear Pandela 3-door refrigerator measured 48F with a metal probe thermometer after the door was kept closed for over 30 minutes.**

**[CA] Repair refrigerator so that it can keep foods at 41F and below. Do not store PHFs inside this unit until it is repaired.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Observed WARING commercial induction cooker was in use without written Plan Check approval.**

**[CA] By 8/24/25, submit plans to Plan Check for the Waring commercial induction cooker.**

**Note: per Plan Check, the other items (electric rice cooker, breader) do not require Plan Check review.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
CHICKEN, YOGURT, CHEESE, HAM	PANDELA 3-DOOR UPRIGHT REFRIGERATOR	48.00 Fahrenheit	
CHICKEN, BEEF	UPRIGHT ATOSA REFRIGERATOR	40.00 Fahrenheit	

### Overall Comments:

**Chick'N Out Routine inspection**

**OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME: CHICK'N OUT**

**NEW OWNER: CHICK'N OUT LLC**

**The applicant has completed the facility evaluation application process for an Environmental Health Permit. Note: owner provided seller's permit showing the new ownership change occurred in April 2025.**

**The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,383.75 (\$1,107.00 + \$276.75 25% penalty fee for operating without an Environmental Health permit) will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0300823 - NORTH PARK KITCHEN	<b>Site Address</b> 1706 OAKLAND RD 20, SAN JOSE, CA 95131	<b>Inspection Date</b> 06/24/2025
<b>Program</b> PR0441519 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> NORTH PARK KITCHEN LLC	<b>Inspection Time</b> 10:20 - 11:45

**The Environmental Health Permit will be effective: 07/01/2025 - 06/30/2026.**

**This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 6/24/25.**

**\*Permit condition: 1. ON SITE CONSUMPTION OF FOOD IS NOT ALLOWED BASED ON SUBMITTED DESIGN  
 2. APPROVAL OF THE MOFFET CONVECTION OVEN WITHOUT AN EXHAUST HOOD IS CONDITIONAL AND LIMITED TO ONE UNIT AND BAKED GOODS ONLY. IF THERE IS A FUTURE CHANGE IN MENU OR OPERATION, OR THE USE OF THIS EQUIPMENT CAUSES AND SANITATION, VENTILATION, OR SAFETY PROBLEM, THE EXHAUST HOOD EXEMPTION MAY BE REVOKED AND APPROVED MECHANICAL EXHAUST SYSTEM MUST BE INSTALLED OR THE UNIT REMOVED. VENTILATION PROBLEMS INCLUDE BUT ARE NOT LIMITED TO, EXCESS HEAT IN THE FACILITY THAT RESULTS IN UNCOMFORTABLE WORK CONDITIONS FOR EMPLOYEES. THE EXEMPTION SHALL NOT BE DEEMED TO SPERSEDED ANY LOCAL BUILDING AND FIRE CODE REQUIREMENTS. IN THE EVENT THAT A FUTURE CHANGE OF OWNERSHIP OCCURS, THE NEW OWNER SHALL BE MADE AWARE OF THESE CONDITIONS.**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

**For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.**

---

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 **7/8/2025**. 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:** Ehssan Homran  
 Owner

**Signed On:** June 24, 2025