

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 FA0283373 - VONS CHICKEN		Site Address 1698 HOSTETTER RD L, SAN JOSE, CA 95131		Inspection Date 11/13/2025	
Program PR0425060 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JOSHUA KIM, VONS SJ LLC		Inspection Time 13:05 - 15:00
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By AVELYN	FSC PAUL CHOI 03/07/2027		

Placard Color & Score
GREEN
66

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						
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						S
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				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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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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:

REPEAT VIOLATION

Measured internal temperature of fried chicken on countertop in prep area to be 75F - 95F. Operator stated chicken had been cooked at 10am today (approximately 3 hours 15 minutes prior), and was just waiting to be fried again to order. No time-marking was observed.

[CA] Keep foods at 41F and below or 135F and above. Alternatively, use Time as a Public Health Control and time-mark foods to be served or discarded before 4 hours.

[SA] Employee stated they will opt to discard all the chicken by 2pm today (4 hours from start time). Food was observed to be discarded before the end of the inspection.

Note: spoke with manager Jessie over the phone and explained the temperature violation, suitable alternatives, and TPHC form. She stated she will re-train the employees on procedures.

Minor Violations

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

Inspector Observations: Observed mold on a white tube inside the ice machine.

[CA] Keep the ice machine clean.

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

Inspector Observations: Measured warm water at the front kitchen handsink to be 83F.

[CA] Provide warm water (100F) at the handsink.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: In the dry storage room: observed opened bags of dry foods/rice.

[CA] After opening bags of food, store them in containers with tight-fitting lids to prevent contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed a household-grade cockroach bait trap on the floor under the ventilation hood, next to the cooking equipment.

[CA] Household pest control methods are not permitted. Use only professional pest control services. (Note: no vermin observed in facility.)

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *REPEAT VIOLATION*

Observed accumulation of food debris on refrigerator door handles. Observed grease accumulation on side of deep fryer.

[CA] Keep surfaces clean.

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K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Sanitizer test strips were not available upon request.

[CA] Obtain sanitizer test strips and ensure they are available at all times.

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: In the dry storage room: observed plastic cup used as scoop for rice.

[CA] Use approved scoops with handles to prevent contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed scoop inside bulk sugar container was stored with the handle immersed in the sugar.

[CA] Store scoop so that the handle is not in direct contact with food.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

REPEAT VIOLATION

A metal probe thermometer capable of measuring cold temperatures was not available.

[CA] Obtain a metal probe thermometer capable of measuring cold temperatures.

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: Observed the ice machine's drain pipe extended into the floor sink.

[CA] Maintain an air gap between the drain pipe and the floor sink rim at least twice the diameter of the pipe and no less than 1 inch.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed employees' personal belongings stored on a shelf above food bags in the dry storage room.

[CA] Store personal items away from and underneath food to prevent contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *REPEAT VIOLATION*

Observed accumulation of grease/debris on floors under and behind cooking equipment.

Observed damaged flooring in front of the 2-door upright cooler outside the dry storage room.

[CA] Keep floors clean. Repair damaged flooring.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
SHELL EGGS	PREP UNIT	33.00 Fahrenheit	
CHEESE, VEGETABLES, DRESSINGS, CHICKEN	WALK-IN REFRIGERATOR	39.00 Fahrenheit	
WARM WATER	HANDSINK, RESTROOM	100.00 Fahrenheit	
RICE SCOOP WATER	RICE SCOOP CONTAINER	65.00 Fahrenheit	OPERATOR STATED THEY WASH THE SCOOP AND CHANGE THE WATER EVERY 4-5 HOURS. SPECIALIST DISCUSSED WASHING EVERY 4 HOURS MAXIMUM.
SHREDDED CHEESE	PREP INSERT	41.00 Fahrenheit	
FRIED CHICKEN	PREP COUNTER, IN LARGE METAL CONTAINERS	72.00 Fahrenheit	72-95F, HELD SINCE 10AM
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
WARM WATER	KITCHEN HANDSINK, NEAR ENTRANCE	83.00 Fahrenheit	

Overall Comments:

Time as a Public Health Control had already been discussed with this facility during the 10/8/24 routine inspection. A TPHC form had been provided at that time, and another was provided and discussed today. Contact inspector with any questions.

REPEAT VIOLATIONS MAY RESULT IN ENFORCEMENT ACTION, INCLUDING OFFICE HEARINGS.

Note: report was amended in-office and emailed to owner.

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 **11/27/2025**. 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: Avelyn Kwo
Sales

Signed On: November 13, 2025