

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 FA0286075 - CLIFFORD'S CHICKEN & FISH		Site Address 699 CALDERON AV, MOUNTAIN VIEW, CA 94041		Inspection Date 12/04/2025	
Program PR0428917 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CLIFFORD'S CHICKEN & FISH		Inspection Time 18:55 - 19:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By LESLIE AGUIRRE	FSC Ana Arango 2/9/29		

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						S
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						N
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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				N
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	X	
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		
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 FA0286075 - CLIFFORD'S CHICKEN & FISH	Site Address 699 CALDERON AV, MOUNTAIN VIEW, CA 94041	Inspection Date 12/04/2025
Program PR0428917 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CLIFFORD'S CHICKEN & FISH	Inspection Time 18:55 - 19:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee using phone and putting on gloves without washing hands, heading to food prep.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[SA] Talked to employee about the importance of washing hands after using personal belongings and putting on gloves.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Prep table in front of cook line had PHFs measured between 49-50°F at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having unit serviced by a contractor.

[SA] Cooked stated that all items will be removed out of the prep table at the end of the day.

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: 1. Sanitizer within the 3-compartment sink was measured at 100PPM at the time of inspection. No active ware-washing. Sanitizer is not being pulled from dispenser.

[CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium. Have contractor look at dispenser for sanitizer.

[COS] PIC added more sanitizer into the compartment; re-measured at 200PPM. Facility will be adding sanitizer manually.

2. Knives are being stored in between stainless steel table and prep table at the time of inspection.

[CA] Discontinue this practice since surfaces do not get cleaned regularly. Obtain knife holders or magnets around this station.

[SA] All utensils were moved to the 3-compartment sink; wash, rinse, sanitized.

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: Unable to provide test strips at the time of inspection for quats.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitation method used during manual or mechanical ware-washing.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility FA0286075 - CLIFFORD'S CHICKEN & FISH	Site Address 699 CALDERON AV, MOUNTAIN VIEW, CA 94041	Inspection Date 12/04/2025
Program PR0428917 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CLIFFORD'S CHICKEN & FISH	Inspection Time 18:55 - 19:45

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Mac and cheese	Hot holding (steam table)	156.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cut tomato	Prep table	49.00 Fahrenheit	Adjust to 41°F below.
Milk	Reach in	39.00 Fahrenheit	
Raw chicken	Under counter refrigeration	39.00 Fahrenheit	
Coleslaw	Prep table	50.00 Fahrenheit	Adjust to 41°F below.
Collard beans	Hot holding (steam table)	155.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	100.00 PPM	Adjust to 200PPM. COS
Cakes	Small reach in (front of store)	39.00 Fahrenheit	
Raw chicken	Reach in freezer	5.00 Fahrenheit	
Shelled eggs	Reach in	39.00 Fahrenheit	
Cooked chicken	Cook line	188.00 Fahrenheit	Final cook temperature.
Raw shrimp	Under counter refrigeration	39.00 Fahrenheit	

Overall Comments:

An exit interview was conducted with the operator to address the inspection findings. The OIR was issued to e-mail address that was verified on site.

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 **12/18/2025**. 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: Leslie Aguirre
PIC

Signed On: December 05, 2025

Comment: "Report e-mailed - No signature obtained".