

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 FA0299665 - STARBIRD		Site Address 1875 S BASCOM AV 112, CAMPBELL, CA 95008		Inspection Date 06/09/2026		Placard Color & Score GREEN 88		
Program PR0439758 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHICKEN COUP LLC		Inspection Time 10:00 - 11:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By GABRIELA				FSC Elizabeth Carrillo 11/22/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				S
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: At the prep line cooler top well, blue cheese measured between 46F - 50F, placed in the unit approximately 2 hours prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[SA]: Blue cheese relocated to reach in portion of unit to cool down.

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. Food residue observed on cleaned containers.

[CA]: Food contact surfaces shall be thoroughly cleaned and sanitized prior to storing.

2. Washed and wet containers stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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: Pressurized cylinders not secured to a rigid structure.

[CA]: Pressurized cylinders shall be secured to a rigid structure.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Sanitizer bucket near hand sink measured at 0 ppm.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer. Solution must be changed as frequently as needed.

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: Leak observed from both 3 comp sink faucets.

[CA]: Repair faucet and remove leak.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
chicken wings	drawer cooler 1	40.00 Fahrenheit	
blue cheese sauce	drawer cooler 3	41.00 Fahrenheit	
cut tomatoes	prep line top well 1	40.00 Fahrenheit	
cut tomatoes	walk in cooler	39.00 Fahrenheit	
corn	prep line top well 1	41.00 Fahrenheit	
grilled chicken	warmer	141.00 Fahrenheit	on TPHC
ranch	drawer cooler 2	40.00 Fahrenheit	
chicken	deep fryer	212.00 Fahrenheit	final cooking temp
high temp sanitizer	hgh temp dish machine	160.00 Fahrenheit	
chicken wings	walk in cooler	69.00 Fahrenheit	cooling began ~2 hours prior to measurement
chicken nuggets	walk in cooler	40.00 Fahrenheit	
chicken nuggets	drawer cooler 1	38.00 Fahrenheit	
aioli	prep line cooler reach in 1	39.00 Fahrenheit	
aioli	drawer cooler 2	37.00 Fahrenheit	
water	1 comp prep sink	120.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	hand sink kitchen	100.00 Fahrenheit	
chicken	shelf	153.00 Fahrenheit	on TPHC

Overall Comments:

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 **6/23/2026**. 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.

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: Gabriela Bracamonte
District Manager
Signed On: June 09, 2026