

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 FA0213520 - STARBIRD CHICKEN		Site Address 1241 W EL CAMINO REAL, SUNNYVALE, CA 94086	Inspection Date 11/12/2024
Program PR0300668 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name CHICKEN COUP LLC	Inspection Time 14:45 - 15:30
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By KHOI	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/07/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/12/2024

Cited On: 11/07/2024

K14 - 8 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: 11/12/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	bucket	200.00 PPM	
warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

This is a follow up inspection, facility received a Yellow placard on Thursday, 11/7/2024.

Major violations were issued for handwashing facilities and sanitizing food contact surface items.

Manager stated Norovirus clean up protocol was followed and conducted Saturday morning, Monday morning and Tuesday (today) morning for entire kitchen.

Major violations have been corrected.

-Manager stated staff have been retrained on proper glove use, handwashing and sanitizing food contact surface items.

Raw chicken area is used only for preparing raw chicken, no other purpose.

Employees handling raw chicken wear 3 pairs of gloves and will remove outer layer when leaving chicken prep area.

California Retail Food Code, Section 113953.3

All EMPLOYEES shall:

thoroughly wash their hands and that portion, if any, of their arms exposed to direct FOOD contact with cleanser and WARM WATER by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of cleaned hands and that portion, if any, of their arms exposed. EMPLOYEES shall pay particular attention to the areas underneath the fingernails and between the fingers. EMPLOYEES shall wash their hands in all of the following instances:

(1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

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- (3) *After using the toilet room.*
- (4) *After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.*
- (5) *After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) *After handling soiled EQUIPMENT or UTENSILs.*
- (7) *During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) *When switching between working with raw FOOD and working with READY-TO-EAT FOOD.*
- (9) *Before initially donning gloves for working with FOOD.*
- (10) *Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILs in the FOOD service area.*
- (11) *After engaging in other activities that contaminate the hands.*

A FOOD FACILITY may incorporate an alternate glove use procedure in which double gloves are worn to handle raw animal proteins. The loosefitting outer glove shall be removed in a manner to prevent crosscontamination of the tight-fitting inner glove before the inner glove is used as a barrier to bare hand contact with READY-TO-EAT FOOD.

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 **11/26/2024**. 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: Khoi Nguyen
GM

Signed On: November 12, 2024