

**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**

<b>Facility</b> FA0203505 - CHICKEN G'S		<b>Site Address</b> 1414 W EL CAMINO REAL, MOUNTAIN VIEW, CA 94	<b>Inspection Date</b> 06/11/2025
<b>Program</b> PR0300332 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> MOHAMMAD ALI KHAN	<b>Inspection Time</b> 15:15 - 15:45
<b>Inspected By</b> DAVID LEE	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> NESTOR	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/11/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: marinated chicken in 2 door prep cooler next to fryer at 52, 54 and 59F. operators stated that the items were placed into the unit around 12:30 pm, items discarded.**

**[CA]maintain perishable food under 41F (or 45F for dairy products)**

**Minor Violations**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient temp	2 door prep cooler next to fryer	63.00 Fahrenheit	
naan	small walk in cooler next to back door	49.00 Fahrenheit	
mac & cheese	countertop warmer	54.00 Fahrenheit	
marinated chicken	2 door prep cooler next to fryer	59.00 Fahrenheit	

**Overall Comments:**

**advised operators that no perishable food will be stored in the 2 door prep cooler more than 1 hour and record temp of perishable food in the unit hourly. will re inspect within a week and be a chargeable inspection**

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 **6/25/2025**. 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: \_\_\_\_\_

Signed On: June 11, 2025