

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 FA0250511 - CHICKEN MEETS RICE		Site Address 2213 TASMAN DR, SANTA CLARA, CA 95054		Inspection Date 08/29/2024	
Program PR0360808 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHICKEN MEETS RICE LLC		Inspection Time 16:45 - 17:45
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By CHRISTOPHER CORPUZ	FSC RICK CHARLES BASILIO 10/5/2028		

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						
K02 Communicable disease; reporting/restriction/exclusion	X						S
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						S
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods			X	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						
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 FA0250511 - CHICKEN MEETS RICE	Site Address 2213 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 08/29/2024
Program PR0360808 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHICKEN MEETS RICE LLC	Inspection Time 16:45 - 17:45
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: *In the reach in refrigerator, measured packaged sauce containers of cooked ginger scallion sauce at 57F. In the 2 door prep unit, measured cooked ginger scallion sauce at 58F. Per operator, sauce was stored in refrigeration from two days prior. Observed refrigerator was fully stored of containers from edge to edge on every rack. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Provide space in refrigeration to allow for airflow and proper holding. [COS] Operator VC&D 3 containers of cooked ginger scallion sauce.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the 3 door undercounter refrigerator, measured 3 large covered containers of ginger scallion sauce stored at 64F. Per operator, sauce was prepared about 3 hours prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in shallow containers; separated into smaller portions; by adding ice; using an ice bath; using ice paddles; and/or using rapid cooling equipment. [SA] Operator moved ginger scallion sauce into an ice bath to facilitate cooling.*

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

Inspector Observations: *At the prep sink, measured hot water at 103F, and at the 3 compartment sink measured hot water at 109F. [CA] Ensure hot water is provided at 120F at all 3 compartment sinks, prep sinks, and mop sinks.*

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: *Observed test strips for chlorine and quaternary ammonia sanitizer are unavailable. [CA] Ensure test strips are provided for the facility to test sanitizer.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0250511 - CHICKEN MEETS RICE	Site Address 2213 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 08/29/2024
Program PR0360808 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHICKEN MEETS RICE LLC	Inspection Time 16:45 - 17:45

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient air temperature	3 door undercounter refrigerator (front counter)	41.00 Fahrenheit	
hot sauce	2 door prep unit	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	109.00 Fahrenheit	
quaternary ammonia sanitizer	sanitizer bucket	200.00 PPM	
chicken broth	pot on induction burner (back prep)	141.00 Fahrenheit	
fried chicken	in serving container after cooking	149.00 Fahrenheit	
cut marinated chicken in panko (for fried chicken)	3 door undercounter refrigerator (front counter)	39.00 Fahrenheit	
chicken broth	pot on induction burner (front counter)	180.00 Fahrenheit	
raw chicken (for fried chicken)	walk-in refrigerator	40.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	200.00 PPM	
cooked white chicken rice	hot holding unit	139.00 Fahrenheit	
cooked chicken	ice bath	44.00 Fahrenheit	after 2 hours
cooked brown rice	rice warmer	153.00 Fahrenheit	
ginger scallion sauce	2 door prep unit	58.00 Fahrenheit	
cut marinated chicken (for fried chicken)	walk-in refrigerator	40.00 Fahrenheit	
marinated chicken drumsticks	2 drawer undercounter refrigerator	40.00 Fahrenheit	
cooked white chicken rice	rice warmer	167.00 Fahrenheit	
hot sauce	3 door undercounter refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
chicken broth	counter-top	186.00 Fahrenheit	
ginger scallion sauce	3 door undercounter refrigerator	38.00 Fahrenheit	
ginger scallion sauce	reach in refrigerator (packaged)	57.00 Fahrenheit	
hot sauce	reach in refrigerator	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Anabelle Garcia

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 **9/12/2024**. 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: CHRISTOPHER CORPUZ
MANAGER

Signed On: August 29, 2024