

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 FA0276697 - VONS CHICKEN SUNNYVALE		Site Address 1082 E EL CAMINO REAL 2, SUNNYVALE, CA 94087		Inspection Date 10/14/2026		Placard Color & Score YELLOW 40		
Program PR0418019 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name P & S INVESTMENT, INC		Inspection Time 11:20 - 16:00			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By KYUNG GYUN NA				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						N
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		X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						N
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		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations:

1. Observed PIC coughing on bare hand within the kitchen area and not proceeding to wash hands after.
2. Observed employee with gloves doing active food preparation, washing cooking pan and rice pot in the preparation sink (no sanitizer applied, only dish soap), and going back to active food preparation without washing their hands and replacing gloves.
3. Employee with both mitten gloves and rubber gloves touch the mechanical warewashing and went back to active food preparation at the cook line without replacing gloves.
4. Employee touched personal drink and went to the 3 compartment sink to wash his hands without changing their gloves.

[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.

[COS] Observed all wash their hands properly at the handwashing sink.

Follow-up By
10/20/2026

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

Inspector Observations:

1. 4oz togo container was measured at 54F. Per employee ranch was prepared at 7:30am and by the time it was observed, it was passed the 4 hour mark for cold holding

[CA] All PHFs shall maintain a temperature of 41F or below.

[COS] 4oz ranch togo container was discarded.

2. Cole slaw sauce and house sauce (made of mayo) was both measured at 68F at front kitchen prep line table. Per PIC, cole slaw sauce and house sauce was prepared 2.5 hours ago.

[CA] All PHFs shall maintain a temperature of 41F or below.

[COS] Cole slaw sauce and house sauce (made of mayo) was placed inside the walk in cooler.

Follow-up By
10/20/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

1. Observed cooked oven chicken in food storage containers measured at 97.8F without labeled time stickers. Per PIC, chicken was made at 10:50am.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control.

2. At 10:00am seasoned cornstarch batter was used to batter raw chicken and left in middle shelf of back prep table. Per employee, accumulated cornstarch batter that absorbs the raw chicken meat drippings is strained but batter mix is still used throughout the day.

[CA] Raw meat drippings in cornstarch batter shall be maintained properly to prevent any bacterial growth within the mixture.

[SA] Utilize the time as a public health control procedures and discard the batter by the 4 hour limit.

Follow-up By
10/20/2026

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

Inspector Observations:

1. Employee washed cooking pan and rice pot in the preparation sink with soap and water and skipped sanitizing.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first pre-cleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Employee was directed to wash, rinse, and sanitize pan and pot in three-compartment sink.

Minor:

2. Observed soda machine dispenser with build up soda debris in the internal nozzle.

[CA] Clean and maintain soda machine nozzle to prevent any cross contamination.

Follow-up By
10/20/2026

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Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Food handlers managers certificate expired and food safety cards was unavailable to show.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

1. Raw chicken food containers stored on the kitchen floor and in the walk in cooler.

2. Soy sauce container near the back storage on the floor.

[CA] Food shall be stored above 6 inches to prevent any contamination.

3. Raw chicken was stored above raw vegetables in the walk in cooler.

[CA] All raw meats shall be stored below any produces (vegetables) or ready to eat foods.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

1. Observed unlabeled blue sanitizer (degreaser) spray bottle underneath near the 3 compartment sink.

[CA] Chemicals once removed from original container shall be labeled with common name.

2. Chlorine sanitizer bucket was measured at 10ppm in the front area of facility.

[CA] Sanitizer bucket shall maintain a chlorine sanitizer level of 100ppm.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed unknown white powder (flour, cornstarch) in food bulk container.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

1. Observed employee washing rice cooker pot and pan inside the preparation sink.

[CA] All kitchen equipment/utensils shall be properly washed, rinsed, and sanitized at the three compartment sink.

2. Observed black debris build up on side of left wall inside the ice machine (not in contact with ice).

[CA] Clean and maintain debris to prevent cross contamination with ice.

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:

1. Carbonation tank observed to be unsecured in the back storage area.

[CA] Secure carbonation tank to proper rigid structure.

2. Observed 16oz togo container stored in rice bin.

3. Observed silver bowl in unlabeled white powder food bulk storage container.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed yellow debris build up (grease) at the kitchen cook line ventilation hood.

[CA] Ventilation hood filters shall be maintained clean.

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Probe thermometer was unavailable within the facility.

[CA] Probe thermometer shall be maintained within the facility at all times.

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:

1. Observed front pipe line inlet for beer kegerator inside floor drain.

2. Observed front kitchen pipeline inlet for handwashing sink inside floor drain.

[CA] All water supply inlets including a spray nozzle attached at the warewash sink shall not be less than one inch from the flood level rim of the plumbing fixture.

3. Observed white debris build up on handwashing faucet in the restroom.

[CA] Maintain and clean or replace handwashing faucet to prevent any contamination.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Observed dust debris build up on the ventilation fan in the restroom.

[CA] Maintain and clean any debris build up on the ventilation fan.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed mops in the back kitchen storage area not properly hung.

[CA] Install mop hanger and after use of mops, shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Observed yellow stains on ceiling panel near the restroom hallway.

2. Observed yellow build up debris behind fryers at the cook line and behind water heater.

[CA] Maintain and clean ceiling panels and walls.

3. Observed broken floor tile behind the oil pump tank.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper cooking time & temperatures.

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

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Measured Observations

Item	Location	Measurement	Comments
Ranch	Front kitchen top reach in cooler	54.00 Fahrenheit	
Cole slaw sauce	Front prep table	68.00 Fahrenheit	
White rice	Wooden table top	178.00 Fahrenheit	
Shredded cheese	Walk in cooler	41.00 Fahrenheit	
Fried chicken	Kitchen cook line prep table	112.00 Fahrenheit	TPHC
Marinated chicken	Marinated chicken	37.00 Fahrenheit	
Mozzerella cheese balls	Back reach in freezer	13.00 Fahrenheit	
Milk	Back reach in cooler	35.00 Fahrenheit	IR.
Roast chicken	Kitchen prepline table	97.80 Fahrenheit	TPHC
House sauce	Front prep table	68.00 Fahrenheit	
Warm water	Kitchen handwashing sink	100.00 Fahrenheit	
Raw eggs	Front reach in cooler	35.00 Fahrenheit	
Chlorine	Sanitizer bucket	10.00 PPM	
Warm water	Front handwashing sink	100.00 Fahrenheit	
Shredded white cheese	Front kitchen bottom reach in cooler	41.00 Fahrenheit	
Fried shrimp	Back kitchen bottom reach in freezer	13.00 Fahrenheit	IR.
Hot water	3 compartment sink	120.00 Fahrenheit	
Warm water	Restroom handwashingh sink	90.00 Fahrenheit	
Ranch	Back reach in cooler	39.00 Fahrenheit	
Raw chicken	Food container (on kitchen floor)	37.00 Fahrenheit	
Chlorine	Mechanical warewashing	50.00 PPM	
Hot water	Prep sink	120.00 Fahrenheit	
Fried Chicken	Final cooking temperature	180.00 Fahrenheit	

Overall Comments:

Joint inspection with Colin Chu. Written report by Colin Chu.

Follow-up inspection will be conducted on or before 10/20/2026. First follow-up is free of charge, if additional follow-ups are necessary it will be billed at \$290 per hour.

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 **10/28/2026**. 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: Kyung Gyun Na
PIC
Signed On: October 14, 2026