

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 11/07/2024
Program PR0300668 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name CHICKEN COUP LLC	Inspection Time 15:30 - 16:00
Inspected By JESSICA ZERTUCHE	Inspection Type LIMITED INSPECTION	Consent By ADRIANA	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

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

Inspector Observations: Observed the handwash sink by the raw chicken prep area was blocked by a container and the faucet was turned to the side.

[CA] - A handwashing facility shall not be used for purposes other than handwashing. Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] - Sink cleared.

Ensure staff, especially those handling raw chicken remove gloves and wash hands when changing tasks. For example, observed employee with raw chicken gloves hands handle probe thermometer and mixing bowl. The mixing bowl made partial contact with the tray holding cooked chicken on the warmer. It is also recommended to sanitize the handle to the fryers and other high touch surfaces after contamination.

Follow-up By 11/12/2024

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

Inspector Observations: Observed employee use a soiled knife (previously used to cut raw chicken) to cut paper liners on the cutting board for raw chicken. The paper liners are used to line trays for cooked chicken wings

[CA] - All food contact surfaces of utensils and equipment shall be clean and sanitized.

[COS] - Employee threw away cut paper liners and sanitized the knife. Do not use the raw chicken prep area to handle clean food contact surface items.

Follow-up By 11/12/2024

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection conducted due to major violations observed at Epidemiology Investigation.

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 **11/21/2024**. 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.

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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