## **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**

		Site Address 3730 N 1ST ST 145, SAN JOSE, CA 95134		Inspection Date 12/06/2022	Placard Color & Score	
Program PR0380915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHUN, SARAH	Inspection Time 11:20 - 12:20	GREEN	
Inspected By GLENCIJOY DAVID	Inspection Type LIMITED INSPECTION	Consent By JASON			N/A	

## **Comments and Observations**

#### **Major Violations**

No major violations were observed during this inspection.

#### **Minor Violations**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One dead cockroach found on floor next to walk in freezer and one dead cockroach found on prep cooler. [CA] Clean and sanitize area of dead cockroaches.

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

Inspector Observations: Ceiling panels missing above walk in freezer. [CA] Repair or replace missing ceiling tiles in structure and maintain in good repair to prevent pest harborage.

#### Performance-Based Inspection Questions

N/A

### **Measured Observations**

<u>Item</u>	Location	Measurement	<u>Comments</u>
hot water	prep sink	120.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ambient air	walk in cooler	41.00 Fahrenheit	IR
ambient air	prep cooler - service area	41.00 Fahrenheit	
hot water	restroom sink	100.00 Fahrenheit	
chicken	walk in freezer	-13.00 Fahrenheit	IR
hot water	handwash sinks	100.00 Fahrenheit	

#### **Overall Comments:**

**OWNERSHIP CHANGE INFORMATION** 

#### NEW OWNER: BAEKNINE CORP NEW FACILITY NAME: NOORI CHICKEN

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$789.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 12/01/2022 - 11/30/2023. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 12/06/2022.

Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

# **OFFICIAL INSPECTION REPORT**

Facility	Site Address		Inspection Date 12/06/2022
FA0259940 - VON CHICKEN SAN JOSE	3730 N 1ST ST 145, SAN JOSE, CA 95134		12/06/2022
Program		Owner Name	Inspection Time
PR0380915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		CHUN, SARAH	11:20 - 12:20

Information on a Food Safety Certificate and Food Handler cards are available at https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx.

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

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 <u>12/20/2022</u>. 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: Jason Owner Signed On: December 06, 2022