

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 FA0212529 - ROOSTER & RICE		Site Address 4300 GREAT AMERICA PY 100, SANTA CLARA, CA 95051	Inspection Date 09/23/2025
Program PR0303831 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ROOSTER & RICE VALLEY FARM	Inspection Time 13:40 - 14:40
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By ANTONIO S.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/22/2025

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

Compliance of this violation has been verified on: 09/23/2025

Cited On: 09/22/2025

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

Compliance of this violation has been verified on: 09/23/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This follow up is due to major temperature and time as a public health control violation.

Upon inspection:

-Boiled chicken quarters in counter top warmer measured to be 171F.

-Chicken skins observed out on counter. Schedule observed to be made for chicken skins. Per schedule skins are kept from 11:00AM-3:00PM and then 3:00PM - 7:00PM and chicken skins will be tossed at the end of each period.

-Chicken quarters that are cooling observed to have label with time on it to monitor cooling. Chicken quarters measured to be 92F. Per label chicken quarters were taken out about 1 hour prior.

Major violations have been corrected. Continue to work on other violations from routine inspection report.

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 **10/7/2025**. 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: Antonio S.
Manager
Signed On: September 23, 2025