

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 FA0200830 - STARBIRD		Site Address 20080 STEVENS CREEK BL 100, CUPERTINO, CA 9		Inspection Date 10/22/2026		Placard Color & Score YELLOW 74		
Program PR0302296 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHICKEN COUP LLC		Inspection Time 11:00 - 15:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By WILLIAM				FSC Juliana Hernandez 06/18/2031

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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			S
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures	X						S
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	X	

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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: At the prep unit inserts, various potentially hazardous foods measured between 47-56F (see measured observations).

Per PIC,

- 1. Chipotle lime sauce and tomatoes were left overnight in the prep unit inserts.**
- 2. Greek yogurt sauce and roasted corn were placed in prep unit inserts four hours prior to temperature measurement.**
- 3. Monterey Jack slices were placed in prep unit insert less than two hours prior to temperature measurement.**

[CA] Potentially hazardous foods shall be maintained 41F and below or 135F and above.

[COS] PIC discarded potentially hazardous foods. Monterey Jack slices were moved to undercounter cooler.

Follow-up By
10/30/2026

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

Inspector Observations: 1. By the deep fryers, flour subject to time as a public health control (TPHC) was not time marked. Raw chicken is dipped into wet batter, then flour before deep frying.

2. In two basket warmers, fried chicken subject to time as a public health control (TPHC) was not time marked. Per PIC, chicken was removed from the deep fryer prior to inspection.

Follow-up By
10/30/2026

[CA] When only time is used as a public health control, written procedures shall be followed. Potentially hazardous foods subject to TPHC shall be time marked and discarded following the facility's written procedures.*

[COS]

- 1. PIC discarded flour. Container holding flour was washed and sanitized.**
- 2. PIC time marked fried chicken in basket warmers.**

***Per PIC, batter and flour is discarded after every 2 hours. At the time of inspection, both items were still in use 2.5 hours from the time made.**

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: In the women's restroom, the sensor on the handwashing sink took multiple attempts to activate. Per PIC, a work order has been submitted.

[CA] Handwashing sinks shall provide an adequate, pressurized, potable supply of warm water.

K14 - 3 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, 114125(b), 114141

Inspector Observations: *REPEAT VIOLATION* After three rinse cycles in the high temperature dishwasher, temperature measuring device measured a maximum of 127F. Chlorine test strips measured 0ppm. No active warewashing was observed.

[CA] High temperature dishwashers shall reach a minimum temperature of 160F in the rinse cycle to adequately sanitize utensils and equipment. Repair high temperature dishwasher to ensure rinse cycle reaches a minimum temperature of 160F.

***Note: Per PIC, utensils and equipment are manually sanitized using quaternary ammonia sanitizer in the three compartment sink after using dishwasher.**

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

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Inspector Observations: Sanitizer test strips were unavailable upon request.

[CA] Testing equipment and materials, such as test strips, shall be provided to adequately measure the applicable sanitization method during manual or mechanical warewashing.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: The permit to operate was not posted in public view.

[CA] Ensure the health permit issued by this department is posted in public view within the food facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chiptole lime sauce	upright cooler by lockers	38.00 Fahrenheit	
chicken tenders	deep fryer	167.00 Fahrenheit	reheated
greek yogurt sauce	prep unit insert	47.00 Fahrenheit	
Monterey Jack cheese	prep unit insert	55.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chicken tenders	basket warmer	174.00 Fahrenheit	
cut tomatoes	prep unit insert	50.00 Fahrenheit	
quaternary ammonia sanitizer	sanitizing bucket	200.00 PPM	
sliced tomatoes	walk-in cooler	49.00 Fahrenheit	diligent prep
chiptole lime sauce	prep unit insert	56.00 Fahrenheit	
raw chicken	prep unit insert by deep fryer	38.00 Fahrenheit	
greek yogurt sauce	sauce drawer cooler in front	40.00 Fahrenheit	
roasted corn	prep unit insert	54.00 Fahrenheit	
undrained raw chicken	walk-in cooler	38.00 Fahrenheit	
fries	basket warmer	177.00 Fahrenheit	
hot water	warewashing sink	120.00 Fahrenheit	
warm water	kitchen handwashing sink	100.00 Fahrenheit	
cut tomatoes	undercounter cooler	40.00 Fahrenheit	

Overall Comments:

**** A follow-up inspection will be conducted by 10/30/2026 to verify compliance of all major violations.**

**** Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 for a minimum of two hours, during non-business hours, and upon inspector availability.**

Joint inspection with N. Hak. Report written by N. Hak.

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 **11/5/2026**. 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.

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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: Juliana
Manager
Signed On: October 22, 2026