

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 FA0299358 - FIRE WINGS		Site Address 779 STORY RD 30, SAN JOSE, CA 95122		Inspection Date 04/09/2026	
Program PR0439313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name 3G WINGS INC		Inspection Time 15:05 - 16:05
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By LUIS	FSC Not Available		

Placard Color & Score

GREEN
78

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						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						
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		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						
K35	Equipment, utensils: Approved, in good repair, adequate capacity					X	
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					X	
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					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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed Vermin:

- One live adult cockroach observed in-between the crevices of the wall mounted shelves above the food preparation table and preparation sink.
- One dead cockroach observed on wall below the left most top shelf above the food preparation table and preparation sink.
- One dead cockroach observed in-between the top right door hinge under the soda fountain.

Follow-up By 04/16/2026

Photographs: Taken for documentation purposes.

Manager stated that facility is serviced by pest control, however, he is unaware of frequency and last service.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

[COS] Manager abated live cockroach and sanitize the affected area. Instructed employee to clean and sanitize preparation area prior to conducting any type of food preparation.

Minor Violations

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

Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Employees' three-year food handler cards unavailable for review.

[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.

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

Inspector Observations: All three hand wash stations in the front service area and kitchen were partially obstructed with cleaning equipment and/or garbage bin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Soap dispenser inoperable at the hand wash station closes to the food preparation sink.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure paper towels and hand soap are easily accessible and readily available at all times.

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: Observed gaskets of the food preparation refrigerator closes to the deep fryers heavily deteriorated .

[CA] All Equipment shall be approved, installed properly, meet applicable standards, and be maintained in good repair. Investigate cause and repair in an approved manner.

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

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Inspector Observations: *Observed drain pipe at the soda fountain extending into the floor sink.*

[CA] *All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.*

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: *Used mop stored inside mop bucket.*

[CA] *After use, 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: *Heavy accumulation of oil/grease observed on wall where the sauce mixing bowls and stored and behind the preparation table at the corner.*

Heavy accumulation of grease and grime observed on wall behind the storage racks and ware washing area.

Heavy accumulation of grime observed on floors:

- *Underneath storage rack and ware washing area.*
- *Around the pressurized cylindrical tanks/soda syrup rack.*
- *Underneath the preparation line.*

[CA] *Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Mac n cheese	Walk-in refrigerator	38.00 Fahrenheit	
Raw chicken	Cook line - drawer refrigerator	41.00 Fahrenheit	
Cooked chicken wings	Deep fryer	171.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	39.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink - dispenser	200.00 PPM	
Raw chicken	Drawer refrigerator	40.00 Fahrenheit	
Cooked noodles	Walk-in refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Cooked noodles	Hot holding unit	137.00 Fahrenheit	

Overall Comments:

- *A follow-up inspection will be conducted to verify compliance of K23.*
- *Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.*
- *Eradicate all live and dead rodents and insects from the facility.*
- *Clean and sanitize the affected area(s) and equipment.*
- *Dispose of all food items that have been adulterated/contaminated.*
- *Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.*
- *Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)*
- *Eliminate food and water sources inside and outside the facility.*
- *Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).*
- *Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).*
- *Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours*

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(Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

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 4/23/2026. 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: Luis M.
Manager
Signed On: April 09, 2026