

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 FA0301996 - HEY CHICKEN CUPERTINO		Site Address 19540 VALLCO PY 110, CUPERTINO, CA 95014	Inspection Date 01/13/2025
Program PR0443799 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HC CUPERTINO LLC	Inspection Time 12:45 - 13:30
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By MIKE WU	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/08/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 01/13/2025

Cited On: 01/08/2025

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

Compliance of this violation has been verified on: 01/13/2025

Cited On: 01/08/2025

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

Compliance of this violation has been verified on: 01/13/2025

Cited On: 01/08/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 01/13/2025

Cited On: 01/08/2025

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

Compliance of this violation has been verified on: 01/13/2025

Minor Violations

Cited On: 01/08/2025

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

Compliance of this violation has been verified on: 01/13/2025

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Ambient	Walk-in cooler	41.00 Fahrenheit	
chicken wings	Hot holding	150.00 Fahrenheit	
Raw chicken	Food prep unit	40.00 Fahrenheit	
Fried chicken	Hot holding	146.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Chicken tender	Hot holding	148.00 Fahrenheit	

Overall Comments:

Follow-up inspection for routine inspection conduct on 1/8/25.

Verified that all major violations are corrected and still in compliance:

- All potentially hazardous are measured at proper holding temperatures. See measured observations.

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- *Employees demonstrated proper hand washing.*
- *Three compartment sink is properly set up to manual warewash.*
- *All handwash sinks have warm water, soap, and single-use paper towels.*
- *No adulteration of food observed.*

Also verified the following minor violations are corrected

- *FSC is available: Tiantian Yin - 5/31/27*
- *Test strips are available for sanitizer*
- *Walk-in cooler has an ambient temperature of 41F.*

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 1/27/2025. 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: Mike Wu
Manager
Signed On: January 13, 2025