

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 FA0213520 - STARBIRD CHICKEN		Site Address 1241 W EL CAMINO REAL, SUNNYVALE, CA 94086	Inspection Date 10/07/2025
Program PR0300668 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name CHICKEN COUP LLC	Inspection Time 14:20 - 15:00
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By KHOI NGUYEN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: PHFs (masala sauce, sliced cheese) held inside prep table for over 4 hours, measured above 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC discarded PHFs.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
MASALA SAUCES	PREP TABLE	40.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
MASALA SAUCES	WALK IN	62.00 Fahrenheit	
CUT TOMATOES	PREP TABLE	55.00 Fahrenheit	JUST PREPARED
RAW CHICKEN	WALK IN	40.00 Fahrenheit	
CHEESE	PREP TABLE	53.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	

Overall Comments:

CO0158050

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 **10/21/2025**. 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: KHOI NGUYEN
 MANAGER
 Signed On: October 07, 2025