

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 FA0250511 - CHICKEN MEETS RICE		Site Address 2213 TASMAN DR, SANTA CLARA, CA 95054		Inspection Date 02/04/2025	
Program PR0360808 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHICKEN MEETS RICE LLC		Inspection Time 11:45 - 13:00
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By CHRIS	FSC Christopher Corpuz 02/18/2029		

Placard Color & Score
GREEN
85

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods			X	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				S
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	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

No major violations were observed during this inspection.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Chicken bones cooling in deep, plastic container covered with plastic wrap. [CA] Cool foods using approved containers which facilitate heat transfer, such as metal. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. [COS] Employee split the container of chicken into two containers.*

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, 14125(b), 114141

Inspector Observations: *Clean, wet utensils and containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured hot water at 111F maximum at three compartment sink. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Equipment stored directly underneath paper towel dispenser at front handwash station where it is exposed to splash from handwashing. [CA] Properly store utensils and equipment in a clean and sanitary manner in a clean, dry location where they are not exposed to splash, dust, or other contamination.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *One broiler is stored on partially outside of the exhaust hood. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Accumulation of water on floors near three compartment sink and back prep area. [CA] Floors in food preparation area shall be kept clean.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
dark chicken meat with skin	hot hold	98.00 Fahrenheit	TPHC
white chicken meat with skin	hot hold	142.00 Fahrenheit	TPHC
teriyaki sauce	prep cooler	41.00 Fahrenheit	
tofu	three door cooler - back prep	41.00 Fahrenheit	
hot water	three compartment sink	111.00 Fahrenheit	
quat	wiping cloth bucket	200.00 PPM	
Thai ginger soy sauce	prep cooler	41.00 Fahrenheit	
raw chicken	three door cooler - back prep	41.00 Fahrenheit	
Singapore chili sauce	three door cooler - left	39.00 Fahrenheit	
raw chicken	drawer cooler	41.00 Fahrenheit	
chicken rice	counter	170.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
breaded chicken	three door cooler - back prep	44.00 Fahrenheit	prep
Thai coffee	three door cooler - right	41.00 Fahrenheit	
ginger scallion oil	prep cooler	41.00 Fahrenheit	
dark chicken meat	counter	69.00 Fahrenheit	TPHC
raw chicken	walk in cooler	41.00 Fahrenheit	
chicken bones	walk in cooler	69.00 Fahrenheit	cooling
soup	hot hold plate	163.00 Fahrenheit	
chicken rice	rice cooker	136.00 Fahrenheit	
brown rice	rice cooker	146.00 Fahrenheit	
raw marinated chicken	walk in cooler	41.00 Fahrenheit	
fried chicken	deep fryer	172.00 Fahrenheit	
string cheese	upright cooler	45.00 Fahrenheit	employee food
quat	three compartment sink	200.00 PPM	
chlorine	warewash machine	50.00 PPM	

Overall Comments:

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 **2/18/2025**. 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: Chris
PIC

Signed On: February 04, 2025