

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 FA0212529 - ROOSTER & RICE		Site Address 4300 GREAT AMERICA PY 100, SANTA CLARA, CA 95051		Inspection Date 09/22/2025		Placard Color & Score GREEN 75		
Program PR0303831 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROOSTER & RICE VALLEY F		Inspection Time 14:25 - 16:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ANTONIO SANTANGELO				FSC Antonio Santangelo 4/20/2030

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		X			
K08	Time as a public health control; procedures & records		X		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						
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	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		
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		

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Program PR0303831 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ROOSTER & RICE VALLEY FAIR, LLC	Inspection Time 14:25 - 16:00
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: *Cooked chicken quarters in countertop steamer measured to be 126F. Per employee cooked chicken quarters is meant to be kept hot and were placed into countertop warmer about 1 hour prior.*

Follow-up By
09/25/2025

[CA] *Keep all PHFs at 135F and above for hot holding.*

[COS] *Chicken quarters were reheated in large pot on stove to 165F prior to placing onto to warmer again. Warmer was turned up to maintain temperature of chicken.*

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

Inspector Observations: *Chicken skins are kept on counter top until they are fried. Per operator skins are on TPHC and kept for no more than 4 hours. No labeling, log, marker, or timer observed to be in use for keeping track of time for chicken skins. [CA] When using TPHC, facility shall track when PHFs have been removed from temperature, by label, marker, log, timer, or other way of tracking time. [COS] Chicken skins were VC&D.*

Follow-up By
09/25/2025

Minor Violations

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

Inspector Observations: *1) Chicken broth in reach in cooler measured to be 113F per employee chicken broth was made 1 hour prior and placed into unit to cool recently. Broth observed in large multi gallon plastic container.*

2)3 containers of chicken quarters on counter top measured to be 89F - 113F. Per employee 2 containers were made 1.5 hours prior and other container was made 1 hour ago.

[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 3 inches for liquids or portion PHFs into smaller containers to cool. Stir frequently to allow for even cooling. Recommend using ice paddle or ice bath to cool chicken broth and chicken in broth.*

[COS] *Facility split chicken broth into two containers to cooler quicker. Chicken quarters were placed into reach in cooler to cool more rapidly.*

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

Inspector Observations: *Hot water measured to be 106F at 3-comp sink. [CA] Maintain hot water at 120F and above for 3-comp sink.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Flies observed in back area by 3-comp sink.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

N/A

Overall Comments:

Mail: antonio@roosterandrice.com

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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 **10/6/2025**. 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: Antonio Santangelo
Manager
Signed On: September 22, 2025