

**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**

<b>Facility</b> FA0214098 - CHICK N FISH		<b>Site Address</b> 623 CALIENTE DR, SUNNYVALE, CA 94086		<b>Inspection Date</b> 10/31/2024	
<b>Program</b> PR0302914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> CHANG, CHING LIN		<b>Inspection Time</b> 14:30 - 16:15
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> FEI	<b>FSC</b> Yiwei Zeng 2/23/2029		

**Placard Color & Score**  
**YELLOW**  
**60**

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						
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						
K06 Adequate handwash facilities supplied, accessible		X					N
K07 Proper hot and cold holding temperatures		X					N
K08 Time as a public health control; procedures & records						X	
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					N
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	X	
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	X	
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	X	

# OFFICIAL INSPECTION REPORT

Facility FA0214098 - CHICK N FISH	Site Address 623 CALIENTE DR, SUNNYVALE, CA 94086	Inspection Date 10/31/2024
Program PR0302914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHANG, CHING LIN	Inspection Time 14:30 - 16:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	X

## Comments and Observations

### Major Violations

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

**Inspector Observations:**

**1. In the back of house hand wash station, there was no soap or paper towels in the dispensers.**

Follow-up By  
11/01/2024

**[CA] Handwashing cleanser shall be provided in dispensers; heated-air hand drying device may be substituted for single-use sanitary towels.**

**[SA] Staff provided a pump bottle of soap and roll of paper towels for use.**

**2. In the back of house area, at the only hand wash station, the drain pipe is in disrepair causing all of the waste water to drain onto the floor.**

**[CA] All food facilities shall provide an operable handwashing station. Repair the hand sink within 24 hours.**

**[SA] Staff will wash their hands in the first compartment of the three compartment sink while the hand sink is repaired. Failure to do so will result in closure.**

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

**Inspector Observations:**

**In the back of house area, at the prep table, cooked pig feet were found in a large bowl and measured at 61°F. Per Fei, he took them out of the walk in cooler for his co worker to cook 45 minutes prior.**

Follow-up By  
11/01/2024

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

**[COS] Fei placed the pig feet back into the walk in cooler to rapidly cool as his coworker was not to arrive for another hour.**

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:**

**There is no hot water in the facility. Water measured between 69-73°F throughout the different plumbing fixtures in the facility.**

Follow-up By  
11/01/2024

**[CA] Ensure hot water heater is operable and maintained in good repair at all times. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

**[COS] Fei checked the water heater and saw that it was off and turned it back on.**

**Note: Per Fei, the water heater turns off occasionally. Ensure to maintain the water heater in good repair.**

### Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:**

**Food in the walk in cooler was found stored on the floor and unorganized.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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

# OFFICIAL INSPECTION REPORT

Facility FA0214098 - CHICK N FISH	Site Address 623 CALIENTE DR, SUNNYVALE, CA 94086	Inspection Date 10/31/2024
Program PR0302914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHANG, CHING LIN	Inspection Time 14:30 - 16:15

**Inspector Observations:**

**1. Facility has a non-ANSI approved microwave in the back of house area.**

**2. Facility has a non-ANSI approved plastic lid machine to seal containers. Per Fei, the machine is from Taiwan.**

**[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

**3. The fan guards of the walk in cooler are missing.**

**[CA] Ensure all equipment is maintained clean and in good repair. Provide fan guards.**

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

**Inspector Observations:**

**In the back of house cookline, there is a two stock pot burner that is out of the exhaust ventilation hood.**

**[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.**

**2. The filters of the exhaust hood in the back of house cookline have an accumulation of grease and grime.**

**[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.**

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

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:**

**In the back premises of the facility there are a fryer and ice machine being stored. Per Fei, they no longer work and are not needed for the operation.**

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

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

**Inspector Observations:**

**There are broken floor tiles in front of the walk in cooler, three compartment sink, mop sink, and back of house cook line.**

**[CA] Walls and/or floors in food preparation area shall be kept clean and in good repair.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:**

**The Environmental Health Permit was not posted within public view.**

**[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

K58 - 2 Points - Placard not properly displayed/posted

**Inspector Observations:**

**Facility is missing the placard issued from this department.**

**[CA] The placard shall not be defaced, marred, camouflaged, or removed.**

# OFFICIAL INSPECTION REPORT

Facility FA0214098 - CHICK N FISH	Site Address 623 CALIENTE DR, SUNNYVALE, CA 94086	Inspection Date 10/31/2024
Program PR0302914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHANG, CHING LIN	Inspection Time 14:30 - 16:15

## Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hot and cold water available.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Ambient Air	Walk in Cooler	12.00 Fahrenheit	
Beef	Walk in Cooler	39.00 Fahrenheit	
Pork Ribs	Prep Sink	31.00 Fahrenheit	Thawing
Ambient Air	Walk in Cooler	39.00 Fahrenheit	
Pork feet	Table	62.00 Fahrenheit	
Water	All Plumbing	68.00 Fahrenheit	After water heater was turned on, all fixtures >100°F

## Overall Comments:

***Facility has changed their operation name from Chick n Fish to Panda Lobster. Per Angela Lin Chang, the ownership has not changed and it is under her husband Ching Lin Chang. There has been a slight change of menu with more Chinese cuisine offerings such as stir fries and removal of soups and buns. Angela also stated they have not changed any equipment in the facility. Per Fei and Angela they have been closed for months and reopened on Monday. Permit category shall remain as FP11 - Risk Category Three.***

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 **11/14/2024**. 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: Fei Wu  
Manager  
Signed On: October 31, 2024