

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 FA0299358 - FIRE WINGS	Site Address 779 STORY RD 30, SAN JOSE, CA 95122	Inspection Date 07/01/2022
Program PR0439313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name FIRE WINGS STORY RD LLC	Inspection Time 15:00 - 16:10
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By SHAYLA

Placard Color & Score

RED
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: Par-cooked chicken maintained inside the drawer refrigerator at the cook line measured at 98F. Per employee, chicken was cooked approximately an hour to two hours prior.

Follow-up By
07/06/2022

Raw chicken in batter maintained inside the same drawer refrigerator measured at 44F.

[CA] PHFs shall be held at 41F or below or at 135F or above. [SA] Chicken shall be kept out for an additional two hours (till 4:00 PM) and shall be immediately used or discarded.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Cockroach activity observed in the following areas:

Follow-up By
07/06/2022

- One live adult cockroach on the door jamb at the front door into the kitchen.
- Numerous live cockroaches observed in-between door jamb of the right side door on the True kegerator.
- Numerous live nymphs observed inside the floor drain below the kegerator.
- Egg sac on floor between the front cooking area and ware wash area.
- Numerous egg sacs on floor between the cooking oil containers across from the soda syrup machine.
- Numerous dead cockroaches observed in the following areas:
 - Inside floor drain under kegerator.
 - On the floor under the dry storage rack at the front service counter by kitchen entrance.
 - On floor under food preparation sink.
 - On floor near the cooking oil containers.

Per manager, facility does not have pest control service.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Mechanical ware wash	50.00 PPM	
Raw chicken	Walk-in refrigerator	41.00 Fahrenheit	
Fried chicken	Deep fryer	189.00 Fahrenheit	Final cooking temperature
Sliced tomato	Preparation refrigerator	41.00 Fahrenheit	
Hot water	Preparation sink	120.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0299358 - FIRE WINGS	Site Address 779 STORY RD 30, SAN JOSE, CA 95122	Inspection Date 07/01/2022
Program PR0439313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name FIRE WINGS STORY RD LLC	Inspection Time 15:00 - 16:10

Overall Comments:

- On-site for complaint investigation.
- Facility is hereby closed due to the presence of vermin.
- Facility shall remain closed until there is no longer evidence of a vermin infestation.
- Facility shall remain closed until written authorization is provided by this Division to resume operations.
- Subsequent follow-up inspection after first follow-up shall be billed \$219 per hour during normal business hours, and \$493 per hour during non-business hours, and upon inspector availability.

CLOSURE / PERMIT SUSPENSION NOTICE


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 7/15/2022. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Si
Manager
Signed On: July 01, 2022