

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 FA0286471 - STARBIRD	Site Address 1088 E BROKAW RD 10, SAN JOSE, CA 95131	Inspection Date 07/07/2026
Program PR0429598 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name CHICKEN COUP LLC	Inspection Time 10:30 - 11:40
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ALBA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/30/2026

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

Compliance of this violation has been verified on: 07/07/2026

Cited On: 06/30/2026

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

Compliance of this violation has been verified on: 07/07/2026

Cited On: 06/30/2026

K14 - 8 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

Compliance of this violation has been verified on: 07/07/2026

Minor Violations

Cited On: 07/07/2026

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

Inspector Observations:

Chicken nuggets were found in multiple layers cooling on trays in a speed rack.

[CA] Properly store cooling foods in such a way to allow proper air flow. Maintain chicken nuggets in a single layer to facilitate uniform cooling.

[COS] Educated PIC on using a single layer to cool down uniformly. Staff moved the speed rack to the walk in cooler and transferred an additional sheet tray to allow for single layer.

Cited On: 07/07/2026

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:

Chlorine in the upright dishwasher was measured at less than 50 ppm.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Dishes were sanitized at the three compartment sink with a quaternary ammonia solution of 200 ppm.

Cited On: 06/30/2026

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

Compliance of this violation has been verified on: 07/07/2026

Cited On: 06/30/2026

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Compliance of this violation has been verified on: 07/07/2026

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Measured Observations

Item	Location	Measurement	Comments
Chicken Nuggets	Speed Rack - Center of Layers	102.00 Fahrenheit	
Chicken Nuggets	Speed Rack - Edges	70.00 Fahrenheit	
Water	Handwash Sink - Kitchen	100.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	25.00 PPM	
Water	Handwash Sink - Restroom	105.00 Fahrenheit	
Water	Upright Dishwasher	118.00 Fahrenheit	6 cycles; per PIC dishwasher was high temperature
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	

Overall Comments:

This is the first follow up inspection after major violations were noted during a routine inspection.

Observations:

K05: All staff were washing their hands as required and changing gloves as needed.

K06: All handwash stations were fully stocked and accessible.

K08: Written procedures were filled out and provided prior to this follow up inspection. Observed timers going for chicken tenders on the white plates.

K14: Chlorine in the upright dishwasher was measured between 10-25ppm. Per PIC, they were under the assumption it was a high temperature dishwasher as there is a digital readout of the rinse temperature and notice stating it was too low. The machine's data plate only mentions chemical sanitization capabilities.

K21: Water at the restroom handwash sinks measured between 103-105F.

K34: The integrated drain stoppers were repaired and holding water in the basins of the three compartment sink.

K48: Facility has yet to submit to plan check for change in dishwasher.

Continue to correct any and all pending violations.

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 **7/21/2026**. 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: Alba
General Manager
Signed On: July 07, 2026