

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 FA0272546 - DAVE'S HOT CHICKEN - 1077		Site Address 1085 E BROKAW RD 10, SAN JOSE, CA 95131		Inspection Date 10/13/2026		Placard Color & Score GREEN 90		
Program PR0412258 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name CW STRONG RESTAURANT		Inspection Time 10:10 - 13:00			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By JUANA RODRIGUEZ				FSC Juana Rodriguez 06/13/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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	
K10	Proper cooking time & temperatures	X						S
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						
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	X	
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	X	
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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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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. Garbage bin in the back kitchen handwash sink was blocked from using.

[CA] Handwash sink shall be accessible at all times.

1. The electrical wire for the hot holding unit found close to the faucet of the back kitchen hand sink. Note- The hot holding unit was plugged into socket.

[CA] Re-locate electrical wiring from direct contact with faucet. Keep hand sink unobstructed at all times.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Time as a Public Health Control (TPHC) guidelines are being followed to use timers for both cooked chicken (5 minutes) and fries (15 minutes). PIC did not have written procedures for their Time as a Public Health Control (TPHC) on site.

[CA] Provide written procedures when using Time as a public health control (TPHC). Procedures must be available on site for review.

Note- TPHC forms were provided to operator during inspection.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw chicken containers were stored above ready to eat sauces in the walk in cooler.

[CA] Raw meat products shall be stored below ready to eat foods to prevent cross contamination.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Garbage refuse containers was left open outside of facility.

[CA] Refuse containers shall be covered at all times when not in use to prevent any vermin harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Ambient	Front reach in cooler	37.00 Fahrenheit	
Cole Slaw	Prep line counter top reach in cooler #1	39.00 Fahrenheit	
Raw chicken tenders	Walk in cooler	41.00 Fahrenheit	
Raw chicken nuggets	Walk in cooler	37.00 Fahrenheit	
Warm water	Restroom handsink	100.00 Fahrenheit	
Cole slaw	Prep line bottom reach in cooler #2	44.00 Fahrenheit	Prepped 30 mins prior.
Quaternary ammonia	3 compartment sink sanitizer dispenser	300.00 PPM	
Raw chicken tenders	Cook line counter reach in cooler	37.00 Fahrenheit	
Mozzerella cheese sticks	Reach in freezer	37.00 Fahrenheit	
Raw chicken nuggets	Counter line counter reach in cooler	36.00 Fahrenheit	
Cole slaw	Prep line counter top reach in cooler #2	40.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Dave's sauce	Prep line bottom reach in cooler #2	42.00 Fahrenheit	Prepped 30 mins prior.
Quaternary ammonia	Kitchen sanitizer bucket #2	300.00 PPM	
Warm water	Front area handsink	100.00 Fahrenheit	
Ambient	Prep line reach in cooler #2	39.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Ambient	Walk in freezer	-4.90 Fahrenheit	
Ambient	Front drawer cooler	39.00 Fahrenheit	
Warm water	Kitchen handsink	100.00 Fahrenheit	
Quaternary ammonia	Front area sanitizer bucket	300.00 PPM	
Quaternary ammonia	Kitchen sanitizer bucket #1	300.00 PPM	
Chicken tender	Final cooking temperature	167.00 Fahrenheit	

Overall Comments:

Joint inspection with Colin Chu. Written report by Colin Chu.

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 **10/27/2026**. 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: Juana Rodriguez
PIC
Signed On: October 13, 2026