

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 FA0299665 - STARBIRD		Site Address 1875 S BASCOM AV 112, CAMPBELL, CA 95008		Inspection Date 08/12/2025		Placard Color & Score GREEN 96		
Program PR0439758 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHICKEN COUP LLC		Inspection Time 11:00 - 12:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By WILLIAM				FSC Ana Rendon 04/06/2028

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						S
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		
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	X	
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	X	
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

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Scoop handle in the bulk container of batter dredge directly touching food.

[CA]: Ensure that scoops which are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).

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: Personal items such as keys and cellphone stored on food shelving above prep table.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
grilled chicken	warmer	156.00 Fahrenheit	
fried chicken	on shelving	107.00 Fahrenheit	on TPHC
cut tomatoes	prep line cooler 1	40.00 Fahrenheit	
water	prep sink	122.00 Fahrenheit	
Chlorine sanitizer	sanitizer bucket at cook line	50.00 PPM	
plant based chicken	drawer cooler 1	40.00 Fahrenheit	
ambient temp	1 door under counter cooler	41.00 Fahrenheit	
aioli	prep line cooler 1	41.00 Fahrenheit	
mayonnaise	prep line cooler 1	41.00 Fahrenheit	
aioli	drawer cooler 3	41.00 Fahrenheit	
Quat sanitizer	3 comp sink sanitizer dispenser	200.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
cut tomatoes	walk in cooler	39.00 Fahrenheit	
high temp sanitizer	high temp dish machine	166.00 Fahrenheit	
chicken	deep fryer	202.00 Fahrenheit	final cooking temp
aioli	walk in cooler	41.00 Fahrenheit	
aoili	drawer cooler 2	41.00 Fahrenheit	
boneless chicken	deep fryer	179.00 Fahrenheit	final cooking temp
batter (with dairy)	prep line cooler 2	39.00 Fahrenheit	IR
ranch	drawer cooler 2	39.00 Fahrenheit	
chicken wings	drawer cooler 1	38.00 Fahrenheit	
raw chicken	prep line cooler 2	38.00 Fahrenheit	IR
blue cheese	drawer cooler 3	38.00 Fahrenheit	
chicken wings	walk in cooler	57.00 Fahrenheit	cooling
water	hand sink at cook line	100.00 Fahrenheit	

Overall Comments:

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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 **8/26/2025**. 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: Nicole Kustavo
District Manager

Signed On: August 12, 2025