

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 FA0200830 - STARBIRD		Site Address 20080 STEVENS CREEK BL 100, CUPERTINO, CA 9		Inspection Date 01/09/2025		Placard Color & Score GREEN 86		
Program PR0302296 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHICKEN COUP LLC		Inspection Time 13:30 - 15:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JUAN				FSC Nicole Kusaba 2/28/29

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						N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
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						N
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	X	
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		X
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		
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

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

Inspector Observations: Potentially hazardous foods held on ice inside at the prep line was measured at improper cold holding temperature. Greek yogurt ranch measured at 57F and aioli measured at 61F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.
[SA] The food was labeled with a prepared time of 10am and will be subjected to time where it will be discarded if not used by 2 pm.

Minor Violations

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

Inspector Observations: Lacking the applicable chemical test strips to measure sanitizer for the high temperature dishwasher and three compartment sink.[CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Quat sanitizer for the wiping towel sanitizer buckets was measured at 0 ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: Floor sink located outside the walk-in cooler was clogged and filled with standing water.
[CA] Unclog floor sink and maintain plumbing of facility in good repair.
[COS] Employee removed debris that had clogged the drain.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Chicken wings	Drawer cooler by fryers	40.00 Fahrenheit	
Aioli	Upright reach-in cooler	38.00 Fahrenheit	
Chicken	Cooked	202.00 Fahrenheit	
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Yogurt	Walk-in cooler	40.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	0.00 PPM	
Cut tomatoes	Prep line insert	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Aioli	Prep line insert	61.00 Fahrenheit	
Chicken tenders	Drawer cooler by fryers	38.00 Fahrenheit	
Boiled egg	Reach-in cooler at prep line	41.00 Fahrenheit	
Yogurt ranch	Upright reach-in cooler	41.00 Fahrenheit	
Yogurt ranch	Prep line insert	57.00 Fahrenheit	
Cut tomatoes	Reach-in cooler at prep line	41.00 Fahrenheit	
Raw chicken	Fryer station insert unit	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cheese	Prep line insert	41.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	160.00 Fahrenheit	
Boiled egg	Prep line insert	41.00 Fahrenheit	
Chicken patty	Drawer cooler by fryers	40.00 Fahrenheit	

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Overall Comments:

First routine inspection

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 1/23/2025. 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: Juan Espana
Manager
Signed On: January 09, 2025