

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 FA0240401 - FIRE WINGS		Site Address 1010 EL PASEO DE SARATOGA, SAN JOSE, CA 951		Inspection Date 01/22/2025		Placard Color & Score GREEN 84		
Program PR0340495 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FW EL PASEO LLC		Inspection Time 14:50 - 16:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By GEOVANI LOPEZ				FSC Jeremias Ibanez 06/29/2028

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		X			S
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						S
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	X	
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	X	
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		
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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Facility FA0240401 - FIRE WINGS		Site Address 1010 EL PASEO DE SARATOGA, SAN JOSE, CA 95130	Inspection Date 01/22/2025
Program PR0340495 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FW EL PASEO LLC	Inspection Time 14:50 - 16:20
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: *In the 3 door reach in unit, multiple Potentially Hazardous Food (PHFs) measured between 45F - 53F. Raw chicken were prepared approximately 4 hours prior to measurement per manager. Employee stated other PHFs such as coleslaw, coleslaw sauce, ranch, mayo, and blue cheese have been in the unit for more than 4 hours. Ambient temperature of unit measured at 58F.*

[CA]: *PHFs shall be cold held at 41F or below or hot held at 135F or above at all times.*

[COS]: *PHFs that have been out of temperature for more than 4 hours were voluntarily discarded.*

Minor Violations

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: *In the walk in cooler, raw shell eggs observed stored on shelving above sauces.*

[CA]: *Properly store raw shell eggs beneath and separate from ready to eat food.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Food container of white powder food product near prep sink missing label with common food name.*

[CA]: *Containers of food items that cannot be easily identified shall be labeled with the common name.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *3 door reach in's ambient temperature measured at 58F.*

[CA]: *Cooling units shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of unit for PHFs until it is able to properly cold hold PHFs. Asses/repair unit as needed.*

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: *1. Scoops and utensils stored in stagnant water.*

[CA]: *Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.*

2. Scoop's handle in direct contact with dry food located near prep sink.

[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).*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
marinara sauce, chicken, cheese	prep line cooler 3	38.00 Fahrenheit	38F - 40F
water	prep sink	125.00 Fahrenheit	
Quat ammonium	sanitizer bucket at prep line	200.00 PPM	
Quat ammonium sanitizer	dispenser at 3 comp sink	200.00 PPM	
ambient temp	prep line cooler 1	39.00 Fahrenheit	
ranch, buttermilk	2 door reach in	41.00 Fahrenheit	
cut tomatoes	prep line cooler 2	39.00 Fahrenheit	
breaded raw chicken	3 door reach in cooler	50.00 Fahrenheit	50F - 52F -marinated raw chicken: 45F -coleslaw sauce: 53F -ranch: 53F -blue cheese: 53F -mayonnaise: 50F
raw chicken, caesar dressing	walk in cooler	39.00 Fahrenheit	
blue cheese	prep line cooler 4	38.00 Fahrenheit	38F - 41F
chicken strip	final cooking temp from deep fryer	166.00 Fahrenheit	
raw chicken	drawer cooler	40.00 Fahrenheit	
raw chicken	3 door reach in cooler	41.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
raw chicken	1 door reach in	40.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
noodles	hotbox	136.00 Fahrenheit	

Overall Comments:

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 **2/5/2025**. 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: Geovani Lopez
Manager
Signed On: January 22, 2025