

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 06/30/2026		Placard Color & Score YELLOW 55		
Program PR0429598 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHICKEN COUP LLC		Inspection Time 14:30 - 16:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ANA DIAZ				FSC Julian Guillen 05/08/2028

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	X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		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					
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	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		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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

The handwash sink near the oven lacked paper towels in the dispenser.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] PIC restocked the dispenser at time of the inspection.

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

Inspector Observations:

Repeat Violation: Chicken tenders on the white long plates were found out of temperature. Per PIC, they are subject to TPHC, however they did not having the timers running.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Chicken tenders that were found out of temperature were discarded. Other chicken tenders had the timers started for 30 minutes.

Note: Repeat TPHC violations will result in TPHC approval being rescinded.

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

Inspector Observations:

1. The upright dishwasher measured at 116F and 0 PPM of chlorine while actively warewashing. The dishwasher had a readout screen informing the rinse temperature was low. There was also a 5 gallon bucket of chlorine under the machine. Unclear which sanitization method was to be in use.

Note: PIC stated their district manager stops by once a week to verify dishwashers are working with a yellow thermometer.

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

[SA] Facility to use the 3rd basin to sanitize dishes as it is the only working basin with a drain stopper.

2. Staff were observed drying serving trays with a cloth towel at the service counter.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Facility lacks food handler cards for some of the staff.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations:

Staff were observed going back to the food prep area and attempt to don gloves without first washing their hands.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] EH inspector instructed staff to wash their hands prior to donning gloves.

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

Inspector Observations:

Water at each handwash station in the restrooms measured at less than 100F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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:

The three compartment sink's integrated drain stoppers are in disrepair and do not maintain water or chemical solution in the basin.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink. Fix the drain stoppers/plugs.

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. CO2 tanks were unrestrained at the soda syrups and under the fountain drink dispenser.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

2. Facility was using an 8 oz paper cup as a scooper for the greek yogurt ranch.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

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:

The mop sink lacks an atmospheric valve.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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:

Repeat Violation: Employee personal belongings were found stored on shelves in the food storage area.

[CA] Store personal belongings away from food/equipment to prevent cross-contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. The EcoGrip flooring is in disrepair and no longer smooth and seamless.

2. Floors near the fryers have an accumulation of grease.

[CA] Maintain the floors in good repair and clean.

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K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Per PIC, the dishwasher was changed for a different model about 4 months.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plan check for the dishwasher.

Performance-Based Inspection Questions

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Sliced Tomatoes	Open Assembly Line Cooler	40.00 Fahrenheit	
Fries	Hot Hold	155.00 Fahrenheit	
Water	Handwash Sink - Restrooms	68.00 Fahrenheit	
Chicken Wings	Walk in Cooler - Speed Rack	55.00 Fahrenheit	Cooling ~ 5 hours
Chicken Tenders	Tray #4	110.00 Fahrenheit	TPHC, unmarked, discarded
Fries	Upright Freezer	10.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink - Dispenser	0.00 PPM	
Chicken Wings	Undercounter Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	0.00 PPM	
Fries	Drawer Cooler	38.00 Fahrenheit	
Chicken Nuggets	Undercounter Cooler	39.00 Fahrenheit	
Chicken Nuggets	Walk in Cooler	40.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Chicken Nuggets	Final Reheat	166.00 Fahrenheit	
Green Goddess Dressing	Drawer Cooler - 2 oz container	40.00 Fahrenheit	
Water	Handwash Sinks - Kitchen	100.00 Fahrenheit	
Greek Yogurt Ranch	Drawer Cooler - 2 oz container	40.00 Fahrenheit	
Chicken Tenders	Tray #1	140.00 Fahrenheit	TPHC
Greek Yogurt Ranch	Walk in Cooler - Bulk Container	40.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	300.00 PPM	
Water	Upright Dishwasher	116.00 Fahrenheit	DishTemp
Water	Three Compartment Sink	120.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- A foodborne illness investigation was done in conjunction with this 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 **7/14/2026**. 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.

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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: Ana Diaz
Assistant Manager

Signed On: June 30, 2026