

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 FA0301316 - VONS CHICKEN		Site Address 603 SARATOGA AV 30, SAN JOSE, CA 95129		Inspection Date 03/06/2025		Placard Color & Score GREEN 85		
Program PR0442264 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name VONS SARATOGA LLC		Inspection Time 14:25 - 15:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JUSTIN				FSC Jeong Gum Park 9/21/28

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		X			N
K06	Adequate handwash facilities supplied, accessible	X						S
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						
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	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		X
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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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee observed handling raw chicken with their bare hands then wiped hands using a towel and proceeded to put on disposable gloves to handle food. [CA] After handling raw foods, employees shall properly wash hands using warm water, soap, and single-use paper towels prior to putting on disposable gloves or handling other foods.*

[COS] *Employee was stopped and told to properly wash hands. Employee removed the towel used to wipe hands.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Potentially hazardous foods (chicken wings and rice) that are cooling are fully covered with a lid inside the reach-in cooler. [CA] Potentially hazardous foods that are subject to cooling shall be kept uncovered or loosely covered to help facilitate rapid cooling.*

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: *Observed raw chicken inside the reach-in cooler and walk-in cooler, stored on shelf above ready-to-eat foods (cooked rice, produce). [CA] Raw food items shall be stored separate or below ready-to-eat foods to prevent cross-contamination.*

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

Inspector Observations: *Wiping towels are observed used, reused, and stored on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice	Reach-in cooler	77.00 Fahrenheit	Subject to cooling
Raw chicken	Reach-in cooler	40.00 Fahrenheit	
Grilled chicken	Food prep unit insert	40.00 Fahrenheit	
Raw shell eggs	Food prep unit insert	41.00 Fahrenheit	
Rice	Hot holding	142.00 Fahrenheit	
Fried chicken	Removed from fryer	202.00 Fahrenheit	
Chicken wings	Food prep unit insert	96.00 Fahrenheit	Subject to cooling
Fried chicken	Prep table	71.00 Fahrenheit	Subject to TPHC and timemarked
Quat sanitizer	Three compartment sink	200.00 PPM	
Chicken wings	Reach-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw chicken	Walk-in cooler	36.00 Fahrenheit	

Overall Comments:

Facility changed their facility name from Rocket Space Burger back to Von's Chicken. Business license and current health permit are operating under the dba: Von's Chicken.

Confirmed that there is no ownership change.

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Menu also changed back to what was previously approved and burgers has been removed from the menu.

The following was discussed with employees and PIC:

- **Reminder that equipment or utensils that fall onto the ground shall be properly wash, rinsed, and sanitized.**
- **Proper storage of utensils that are in active use.**

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 **3/20/2025**. 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: Justin
PIC
Signed On: March 06, 2025