

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 FA0251301 - HEY CHICKEN SAN JOSE		Site Address 670 RIVER OAKS PY E/F, SAN JOSE, CA 95134	Inspection Date 07/28/2025
Program PR0365158 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HC SAN JOSE LLC	Inspection Time 13:35 - 14:05
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By CATALINA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 07/22/2025

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

Compliance of this violation has been verified on: 07/28/2025

Cited On: 07/22/2025

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

Compliance of this violation has been verified on: 07/28/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chicken wings	under heat lap	120.00 Fahrenheit	under TPHC, sticker with time observed.
warm water	handsink (prep)	100.00 Fahrenheit	
chicken thigh	under heat lap	144.00 Fahrenheit	under TPHC, sticker with time observed.
popcorn chicken	under heat lap	152.00 Fahrenheit	under TPHC, sticker with time observed.
chicken breast	under heat lap	102.00 Fahrenheit	under TPHC, sticker with time observed.
chicken leg	under heat lap	116.00 Fahrenheit	under time as a public health control (TPHC), sticker with time observed.

Overall Comments:

Upon follow-up inspection, observed potentially hazardous foods (PHFs) under time as a public health control (TPHC). Observed sticker with time on each container. During inspection, observed employee washing hand between changing task properly. Continue to correct remaining violations noted on 7/22/25.

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 **8/11/2025**. 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: Catalina Heredia
Cashier
Signed On: July 28, 2025