

**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**

<b>Facility</b> FA0256057 - DAVE'S HOT CHICKEN - 1118		<b>Site Address</b> 3948 RIVERMARK PLZ, SANTA CLARA, CA 95054		<b>Inspection Date</b> 05/12/2026	
<b>Program</b> PR0373915 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> CW STRONG RESTAURANT		<b>Inspection Time</b> 16:20 - 17:10
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SERGIO	<b>FSC</b> Keyla Herrera 08/15/2029		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>97</b>

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			S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						S
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						S

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		
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		
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

No major violations were observed during this inspection.

### Minor Violations

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

#### ***Inspector Observations:***

***Employee observed using their personal phone, then did not wash hands thereafter until prompted to. No direct contamination of food observed.***

#### ***[CA] Employees shall wash their hands in all of the following scenarios:***

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.***
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.***
- (3) After using the toilet room.***
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.***
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.***
- (6) After handling soiled equipment or utensils.***
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.***
- (8) When switching between working with raw food and working with ready-to-eat food.***
- (9) Before initially donning gloves for working with food.***
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.***
- (11) After engaging in other activities that contaminate the hands.***

***[COS] Employee properly washed their hands.***

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in cooler	40.00 Fahrenheit	
coleslaw	prep cooler - pass through window - right	2.50 Hours	TPHC
chicken	walk-in cooler	40.00 Fahrenheit	
sliced cheese	prep cooler - pass through window - left	2.50 Hours	TPHC
hot water	prep sink	120.00 Fahrenheit	
warm water	hand sink - restroom	100.00 Fahrenheit	
dave's hot sauce	prep cooler - pass through window - left	2.50 Hours	TPHC
dave's hot sauce - cups	prep cooler - pass through window - right	37.00 Fahrenheit	temperature control
warm water	hand sinks - kitchen	100.00 Fahrenheit	
quaternary ammonium sanitizer	wiping cloth bucket	200.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
frozen chicken	upright defrosters - left, right	36.00 Fahrenheit	
dave's hot sauce	two-door drawer cooler - front service	41.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
ambient	prep cooler - pass through window - left	41.00 Fahrenheit	
frozen fries	under-counter freezer - fryer station	19.00 Fahrenheit	
raw chicken	prep cooler - chicken dredging station	38.00 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 **5/26/2026**. 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.

### Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Sergio  
Assistant Manager

**Signed On:** May 12, 2026