

# 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> FA0281465 - BBQ CHICKEN CUPERTINO - APPLE PARK		<b>Site Address</b> 10815 N WOLFE RD 105, CUPERTINO, CA 95014		<b>Inspection Date</b> 07/31/2025	
<b>Program</b> PR0422591 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> GOGIGO, INC.		<b>Inspection Time</b> 14:35 - 16:10
<b>Inspected By</b> SUHKREET KAUR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JENNY	<b>FSC</b> Not Available		

Placard Color & Score

**GREEN**  
**82**

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X				N
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					X	
K31	Consumer self service does prevent contamination						
K32	Food properly labeled and honestly presented						
K33	Nonfood contact surfaces clean					X	
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						
K37	Vending machines						
K38	Adequate ventilation/lighting; designated areas, use					X	
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					X	
K46	No unapproved private home/living/sleeping quarters						
K47	Signs posted; last inspection report available					X	

# OFFICIAL INSPECTION REPORT

Facility FA0281465 - BBQ CHICKEN CUPERTINO - APPLE PARK		Site Address 10815 N WOLFE RD 105, CUPERTINO, CA 95014	Inspection Date 07/31/2025
Program PR0422591 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name GOGIGO, INC.	Inspection Time 14:35 - 16:10
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

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

**Inspector Observations: \*Repeat violation**

**Lack of food manager certificate in the facility.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

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

**Inspector Observations: Boiled eggs cooling in walk in cooler in small container with closed lid measured at 45F.**

**Per PIC, it was done cooking 3 hours ago.**

**[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.**

**[COS] PIC uncovered the eggs container.**

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

**Inspector Observations: Observed buckets of food stored directly on floor.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Accumulation of dust and debris on walk in cooler fan. Accumulation of dust and food grime on storage racks in walk in cooler.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

**Equipment food-contact surfaces and utensils shall be clean to sight and touch.**

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: Rack used for chicken in the walk in cooler has broken bottom shelf.**

**[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Accumulation of grease on ventilation hood filters and grease dripping from back stainless steel wall.**

**[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.**

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

**Inspector Observations: Accumulation of food debris, grease, dust and dirt on floors under cooking equipment, walk in cooler, food prep and warewash area.**

**[CA] Clean the floors and maintain in good condition.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: Valid permit not posted in the facility.**

**[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

### Performance-Based Inspection Questions

# OFFICIAL INSPECTION REPORT

Facility FA0281465 - BBQ CHICKEN CUPERTINO - APPLE PARK	Site Address 10815 N WOLFE RD 105, CUPERTINO, CA 95014	Inspection Date 07/31/2025
Program PR0422591 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GOGIGO, INC.	Inspection Time 14:35 - 16:10

Needs Improvement - Proper cooling methods.

## Measured Observations

Item	Location	Measurement	Comments
Noodles	Walk in cooler	41.00 Fahrenheit	
Boiled eggs	Small prep unit	41.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Boiled eggs	Walk in cooler	45.00 Fahrenheit	cooling with closed lid in a small container
Rice	Hot holding	140.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Raw chicken	Prep unit	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Water	Hand wash sink	100.00 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 **8/14/2025**. 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: JIN RI LEE  
MANAGER  
Signed On: July 31, 2025