

# 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><br>FA0214254 - HOBEE'S SUNNYVALE                                 |                                                | <b>Site Address</b><br>800 E AHWANEE AV, SUNNYVALE, CA 94086 | <b>Inspection Date</b><br>11/07/2025    |
| <b>Program</b><br>PR0303513 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                                | <b>Owner Name</b><br>CHIJATE FOODS SERVICES,                 | <b>Inspection Time</b><br>10:00 - 10:45 |
| <b>Inspected By</b><br>MAVERICK CHIN                                             | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>MELISSA                                 |                                         |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 11/06/2025

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

**This violation found not in compliance on 11/07/2025. See details below.**

Cited On: 11/06/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 11/07/2025. See details below.**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*On-site for a follow-up inspection after facility was closed on 11/06/2025 due to evidence of a cockroach infestation*

*The following was provided prior to reopening:*

- 1. The signed and completed Reopening Checklist, emailed to the assigned inspector*
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated, emailed to the assigned inspector*

*Facility has been serviced twice by Matrix since the last routine inspection, once through fumigation, and once through preventative spray treatment. Pest control was on-site earlier this morning to verify the presence of no cockroaches. All pest control service and inspection reports provided for review.*

*\*No evidence of cockroaches observed during the follow-up inspection\**

*Facility has been cleaned, and structural deficiencies cited during the routine inspection have been fixed. Several areas in between the cracks of equipment at the cook-line still require additional cleaning.*

*Facility has scheduled additional pest control treatments with Matrix every week for the next month as preventative measures.*

*No potentially hazardous foods maintained out of temperature control at time of inspection. Proper holding temperatures discussed with staff and management.*

*Facility may now be reopened and resume normal operation.*

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 **11/21/2025**. 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.

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|                                                                           |                                                       |                                  |
|---------------------------------------------------------------------------|-------------------------------------------------------|----------------------------------|
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| Program<br>PR0303513 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>CHIJATE FOODS SERVICES, INC.            | Inspection Time<br>10:00 - 10:45 |

## 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 |



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**Received By:** Melissa Talbot  
Manager

**Signed On:** November 07, 2025