

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 FA0300823 - CHICK'N OUT		Site Address 1706 OAKLAND RD 20A, SAN JOSE, CA 95131		Inspection Date 09/30/2026		Placard Color & Score YELLOW 64		
Program PR0441519 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHICK'N OUT LLC		Inspection Time 13:30 - 17:30			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By BORHAN HOMRAN				FSC Borhan Homran Borhan Homran

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						N
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				
K07	Proper hot and cold holding temperatures		X		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		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	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		X
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: *Observed employee with gloves used their phone then proceeded to clean prep area and equipment without changing gloves or washing hands.*

Follow-up By
10/07/2026

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.*

[COS] *Employee was asked to wash hands.*

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

Inspector Observations: MAJOR:

Measured ranch stored in refrigerator unit at 54F. Per employee, the ranch was just restocked in the refrigerator about an hour ago and is stored at room temperature under the counter. Box under the counter contained ranch at ambient room temperature. The ranch and box both stated that the item must be kept refrigerated.

[CA] *Potentially hazards foods must be kept at 41F or below.*

[COS] *Ranch was voluntary condemned and discarded by employee.*

Follow-up By
10/07/2026

Breading flour was observed to be reused after prepping raw chicken. Per employee, the flour is cleaned using a flour sifter to remove clumps of flour and then stored for later use. Employee stated that the new batch of flour was prepared at 10:30am and has been at ambient temperature since then.

[CA] *All food shall be separated and protected from cross-contamination. Contaminated flour shall not be reused for more than 4 hours without any proper cold holding practices.*

[COS] *Flour was placed on TPHC and discarded at 2:30pm.*

Measured potato wedges at 110F. Per employee potato wedges were cooked at 12pm.

[CA] *Potentially hazardous foods must be kept at 135F or above for hot holding.*

[COS] *Items were served or discarded prior to 3:30pm*

MINOR:

Chicken drumsticks at 130F. Per employee, chicken was cooked at 12pm.

[CA] *Potentially hazardous foods must be kept at 135F or above for hot holding.*

[COS] *Items were served or discarded prior to 3:30pm*

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Observed employee rinse two pans that were in contact with raw chicken with just water and placed back into unit.*

[CA] *Ensure all food contact equipment and utensils are cleaned and sanitized after use.*

[COS] *Employee rewashed and sanitized pans.*

Follow-up By
10/07/2026

MINOR:

Observed employee rinsing dishes after soaking them in sanitizer.

[CA] *Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. Allow sanitizer to air dry.*

[COS] *Employee was informed that dishes must be soaked in quat sanitizer for at least 60 seconds. Employee rewashed and allowed dishes to soak in sanitizer and allowed to air dry.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

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Inspector Observations: Employee restroom lacked paper towels

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed fruit files in facility.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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 bacon and sausage on the same shelf as produce in two door refrigerator. Cooked shredded chicken was next to raw chicken in two door refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] Employee removed raw items and placed below produce and cooked chicken.

Observed container of flour stored on floor partially underneath the handwashing sink.

[CA] All food shall be separated and protected from possible contamination. Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Observed employee using a dry dirty cloth to clean food prep areas and equipment.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] Employee filled a sanitizer bucket with quat and insert a clean wiping cloth.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed dirty water in mop bucket and mop not properly air drying.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Observed many items such as grease receptor stored in restroom and unused refrigerator in facility.

Several empty cardboard boxes stored in front of ice machine.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Water	3 compartment sink	120.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
Chicken drumsticks	Pulled out from fryer	165.00 Fahrenheit	
cheese	prep refrigerator	40.00 Fahrenheit	
tomatoes	prep refrigerator	41.00 Fahrenheit	
Raw chicken	Two door refrigerator	38.00 Fahrenheit	
Water	Restroom handwashing sink	100.00 Fahrenheit	
Raw chicken thigh	Two door refrigerator	38.00 Fahrenheit	
Mac n cheese	Hot holding unit	140.00 Fahrenheit	
Mashed potatoes	hot holding unit	150.00 Fahrenheit	
Nacho cheese	Hot holding unit	190.00 Fahrenheit	
Cooked chicken thigh	Hot holding with heat lamp	135.00 Fahrenheit	

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Overall Comments:

***A follow-up inspection will be conducted within 3-5 business days to ensure proper compliance of major violations.
Subsequent follow-ups due to non-compliance will be charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.
Continued non-compliance may result in further enforcement actions including but not limited to, charged re-inspections.***

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 **10/14/2026**. 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:

[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: Borhan Homran
Owner
Signed On: September 30, 2026