

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 FA0240401 - FIRE WINGS		Site Address 1010 EL PASEO DE SARATOGA, SAN JOSE, CA 951		Inspection Date 01/29/2026		Placard Color & Score GREEN 92		
Program PR0340495 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FW EL PASEO LLC		Inspection Time 11:20 - 12:45			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JAKE				FSC Jeremias Ibanez 06/29/2028

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						N
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		
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						

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		
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0240401 - FIRE WINGS		Site Address 1010 EL PASEO DE SARATOGA, SAN JOSE, CA 95130	Inspection Date 01/29/2026
Program PR0340495 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FW EL PASEO LLC	Inspection Time 11:20 - 12:45
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

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

Inspector Observations: Open bags of flour stored at dry storage area.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

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: To-go container without handle stored within bulk container of spice; to be used as a scoop.

[CA]: Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *REPEAT VIOLATION*

Utensil for food preparation stored in stagnant water.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

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: Cellphone stored on pizza prep line cooler table.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall not eat in food preparation areas.

Performance-Based Inspection Questions

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

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Measured Observations

Item	Location	Measurement	Comments
raw chicken	1 door reach in	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
raw chicken	2 door reach in 1	40.00 Fahrenheit	
raw chicken	walk in cooler	39.00 Fahrenheit	
tomato sauce	prep line cooler 3	38.00 Fahrenheit	
noodles	hot box	138.00 Fahrenheit	
coleslaw	prep line cooler 2	38.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
raw shell eggs	walk in cooler	40.00 Fahrenheit	
water	hand sink restrooms	100.00 Fahrenheit	
buttermilk	2 door reach in 2	40.00 Fahrenheit	
water	hand sink back prep	100.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	
cheese	prep line cooler 1	41.00 Fahrenheit	
ranch	2 door reach in 2	41.00 Fahrenheit	
sausage	prep line cooler 3	40.00 Fahrenheit	
raw chicken	under counter cooler	41.00 Fahrenheit	
ranch	2 foot reach in 1	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chicken wings	deep fryer	172.00 Fahrenheit	final cooking temp
cut tomatos	prep line cooler 2	40.00 Fahrenheit	

Overall Comments:

Discussed proper hand washing and glove use with employee and manager.

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 **2/12/2026**. 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: Geovani Lopez
Manager
Signed On: January 29, 2026