

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 FA0254729 - 99 CHICKEN		Site Address 2781 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 05/12/2026	
Program PR0371675 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SONOH FOODS, INC		Inspection Time 12:10 - 13:30
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By SABRINA	FSC Jin Sub Son 03/20/2028	

Placard Color & Score
GREEN
78

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						
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		
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		
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed fruit fly inside the container of radish at the preparation unit inserts. [CA] Food shall be maintained in good condition and free from adulteration. [COS] PIC voluntarily condemned and discarded contaminated food at the time of inspection.

Minor Violations

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

Inspector Observations: Observed handwash sink in the front service area is partially obstructed by movable preparation rack and containers of raw chicken. Another hand sink is available nearby in the kitchen. [CA] Handwash sink shall be readily accessible and unobstructed at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured raw chicken on the preparation counter from 43-46F. Per PIC, raw chicken was taken out from refrigeration less than 30 minutes prior to temperature measurement and will be cooked within the next hour. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Raw chicken was relocated to the upright cooler to facilitate rapid cooling.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed fried chicken stored at ambient temperature without evidence of time markers as per on-site TPHC documentation. Per PIC, fried chicken was cooked less than 1 hour prior to temperature measurement. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] PIC set a timer for the chicken during inspection.

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

Inspector Observations: Observed several house and fruit flies throughout the facility. [CA] The premises of a food facility shall be maintained free of vermin and other non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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: Observed the use of domestic rice cooker and microwave in the food preparation area. [CA] Discontinue the use of domestic equipment. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
fried chicken	preparation counter	137.00 Fahrenheit	
raw chicken	2-door upright cooler	41.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
yogurt	1-door upright cooler	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
cooked broccoli	preparation insert cooler	65.00 Fahrenheit	Cooling. Per PIC, cooked 2 hours prior to temperature measurement.
water	handwash sink	100.00 Fahrenheit	
ambient	2-door upright freezer	3.00 Fahrenheit	
rice	rice cooker	135.00 Fahrenheit	
raw chicken	preparation counter	42.00 Fahrenheit	42-46F

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:

- [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: Sabrina Sohn
Manager

Signed On: May 12, 2026