

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 FA0286471 - STARBIRD		Site Address 1088 E BROKAW RD 10, SAN JOSE, CA 95131		Inspection Date 05/21/2025		Placard Color & Score GREEN 82		
Program PR0429598 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHICKEN COUP LLC		Inspection Time 14:00 - 15:20			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ANNA				FSC ALBA UMANA MELENDEZ 4/22/2030

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						S
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				N
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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		X
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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *PIC stated Time as a Public Health Control was used for the chicken tenders in the center prep area above the cold-holding inserts (chicken measured 112 - 125F), but the timers were not turned on. PIC stated the tenders are discarded every 30 minutes.*

[CA] *When using Time instead of Temperature Control, foods must be IMMEDIATELY and CLEARLY time-marked.*

[SA] *Timers were reset. Tenders that were out for 30 minutes were to be discarded.*

Minor violation:

Written procedures for TPHC were not available upon request.

[CA] *When using TPHC, written procedures must be available.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee washed his hands at the handsink near the register, then wiped his hands on his clothes.*

[CA] *After washing hands, wipe hands dry with a disposal paper towel.*

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

Inspector Observations: *At the handsink near the dishwasher: observed a broom and dustpan were stored in front, partially obstructing the handsink.*

[CA] *Keep the handsink completely unobstructed at all times. Handsinks must accessible so that handwashing is not only possible, but likely.*

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

Inspector Observations: *Observed accumulation of grease on sides of fryers under the hood. Observed dust accumulation on the fan covers inside the walk-in refrigerator.*

[CA] *Keep surfaces clean.*

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 employee's phone and earbud case stored on a shelf in the food prep area, directly above some tongs.*

[CA] *Store personal belongings away from food/equipment to prevent cross-contamination.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
COLESLAW	PREP UNIT, REACH-UNDER SECTION	41.00 Fahrenheit	
SAUCE, COOKED CHICKEN	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
CUT TOMATOES, CORN	PREP INSERTS	41.00 Fahrenheit	
CHICKEN	COOKSTATION, JUST COOKED	166.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
RAW CHICKEN	PREP INSERT, COOKSTATION	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
SAUCES	FRONT REACH-DOWN REFRIGERATORS	41.00 Fahrenheit	
COOKED CHICKEN TENDERS	PREP COUNTER	112.00 Fahrenheit	112 - 125F,
WARM WATER	HANDSINK	100.00 Fahrenheit	

Overall Comments:

Due to technical difficulties, this report will be emailed to the facility. Provided TPHC form.

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 **6/4/2025**. 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: Emailed to operator

Signed On: May 22, 2025