

# 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 FA0250511 - CHICKEN MEETS RICE		Site Address 2213 TASMAN DR, SANTA CLARA, CA 95054		Inspection Date 11/18/2025	
Program PR0360808 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHICKEN MEETS RICE LLC		Inspection Time 15:20 - 16:30
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By ELLEN	FSC Christopher Corpuz 02/18/2029		

Placard Color & Score
<b>GREEN</b>
<b>94</b>

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods			X				S
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						S

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		
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

No major violations were observed during this inspection.

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

#### **Inspector Observations:**

**\*REPEAT VIOLATION\***

***Bone-in chicken observed to be cooling while maintained in plastic wrap-covered containers in the walk-in cooler.***

***[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.***

***When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.***

K14 - 3 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:**

***1. Employee observed immersing plastic tub in quaternary ammonium sanitizing solution for less than 10 seconds during manual warewashing in the three compartment sink.***

***[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.***

***2. Cleaned, wet containers observed stacked up on the storage racks next to the three compartment sink.***

***[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.***

***3. Pink, mold-like buildup observed on interior panels of the ice machine.***

***[CA] Clean and sanitize regularly to prevent buildup and possible contamination of ice.***

### 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>
rice scoop	hot water bath	147.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chicken broth	warmer - upper	142.00 Fahrenheit	
chicken	three-door under-counter cooler - back kitchen	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
quaternary ammonium	three compartment sink	200.00 PPM	
garlic in oil sauce	under-counter cooler - right	40.00 Fahrenheit	
sesame soy gravy	hot hold	149.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
chicken	walk-in cooler	39.00 Fahrenheit	
rice	rice warmer	139.00 Fahrenheit	
sauce	one-door upright cooler	40.00 Fahrenheit	
chicken	drawer cooler - cook-line	38.00 Fahrenheit	
tofu	walk-in cooler	40.00 Fahrenheit	
rice	warmer - lower	139.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
salad	three door prep cooler	40.00 Fahrenheit	
lemonade	under-counter cooler - right	38.00 Fahrenheit	

## Overall Comments:

*Facility is properly following TPHC procedures for cooked chicken while utilizing stickers with discard times.*

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 12/2/2025. 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




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**Received By:** Christopher Corpuz  
General Manager

**Signed On:** November 18, 2025