

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 FA0212529 - ROOSTER & RICE		Site Address 4300 GREAT AMERICA PY 100, SANTA CLARA, CA 95051		Inspection Date 05/19/2025		Placard Color & Score GREEN 84		
Program PR0303831 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROOSTER & RICE VALLEY F		Inspection Time 10:15 - 11:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ANTONIO SANTANGELO				FSC Antonio Santangelo 4/20/2030

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						
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	X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods			X	X			N
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		
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		
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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Program PR0303831 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ROOSTER & RICE VALLEY FAIR, LLC	Inspection Time 10:15 - 11:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: MAJOR:

1) Chicken skins observed on countertop and measured to be 69F.

2) Cooked chicken quarters measured to be 111F-120F under prep table in back kitchen. Per employee cooked chicken quarters is meant to be kept hot and served during lunch and were placed there while waiting for steam table to heat up.

MINOR:

1) Raw popcorn chicken and raw panko breaded chicken measured to be 49F and 44F. Containers observed to be placed on top of prep cooler inserts by cookline.

[CA] Keep all PHFs at 41F and below for cold holding or at 135F and above for hot holding.

Keep PHFs in prep cooler below fill line of insert to effectively maintain temperature.

[COS]

Chicken skins shall be kept on TPHC. Operator had TPHC SOPs available and shall add chicken skins to TPHC SOPs and created separate log chicken skins. Per employee chicken skins were cooked at 9:30AM

Chicken quarters were reheated to 165F and then placed into steam table.

Raw panko breaded chicken and popcorn chicken were placed into prep cooler reach in portion.

Minor Violations

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

Inspector Observations: Back handwash sink missing soap. Handwash sink available between back and front area.

[CA] Fully stock handwash stations at all times with soap and paper towels. [COS] Soap was refilled.

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

Inspector Observations: Large deep plastic container of broth measured to be 168F. Per employee broth was just pulled in the last 10-15 minutes and shall be cooled at room temperature and then placed into reach in cooler to further cool.

[CA] Cool PHFs using shallow metal containers or small portion containers to increase surface area for cooling. Ensure PHFs cool from 135F to 70F within the first 2 hours of cooling; then from 70F to 41F within 4 hours after that.

[COS] Soup was placed into two chaffing dishes and shall be timed prior to placing into walk in cooler.

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

Inspector Observations: Wiping cloth observed to be stored on cutting boards at assembly area. [CA] Store wiping cloths in sanitizer solution between uses.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Tofu soup	Steam table	153.00 Fahrenheit	
Rice	Rice cooker next to ice machine	162.00 Fahrenheit	
Chicken drums	1 door prep cooler (cold holding insert)	39.00 Fahrenheit	
Chicken stock	Under cookline area	168.00 Fahrenheit	
Raw chicken	3-door reach in cooler	37.00 Fahrenheit	
Mango mayonaise	3-door reach in cooler	39.00 Fahrenheit	
Panko Chicken	1 door prep cooler (on top of cold holding insert)	44.00 Fahrenheit	
Rice	Cookline rice cooker	173.00 Fahrenheit	
Cooked chicken quarters	back under prep table	111.00 Fahrenheit	
Popcorn chicken	1 door prep cooler (on top of cold holding insert)	49.00 Fahrenheit	
Cream sauce	Front 3 door prep cooler	40.00 Fahrenheit	
Chicken stock	Stove	191.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	

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 **6/2/2025**. 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



Received By: Antonio Santangelo
Manager
Signed On: May 19, 2025