

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0259940 - VON CHICKEN SAN JOSE		Site Address 3730 N 1ST ST 145, SAN JOSE, CA 95134		Inspection Date 05/09/2022	
Program PR0380915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHUN, SARAH		Inspection Time 10:50 - 15:30
Inspected By HUNTER DANG	Inspection Type ROUTINE INSPECTION		Consent By JORGE NARVARRO	FSC Sarah Chun 03/17/2023	

Placard Color & Score
YELLOW
57

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				S
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		X			N
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			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		X			N
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *At the main entrance to the front cook line, hand sink did not have hot water due to a broken hot water handle. Per PIC, the hand sink was used to wash hands using only cold water. Path to the hand sink was also obstructed by an immovable equipment to the right side and a fire extinguisher to the left.*
[CA] *Hand sinks shall be fully functional with hot and cold water. Cease the use of this hand sink until hot water is repaired and path to the hand sink is not obstructed.*
[SA] *PIC completely blocked the path to the hand sink, and was directed to cease the use of this hand sink until repair is done. Employee was directed to use the other fully stocked hand sink close by.*

Follow-up By
05/12/2022

Observed a second hand sink about 3 feet away from the fryer without single-use paper towels in the dispenser.
[CA] *Hand sinks shall be fully stocked with soap and single-use paper towels.*
[COS] *PIC restocked the dispenser with single-use paper towels.*

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

Inspector Observations: *At the bottom prep unit in the back of the kitchen (near the walk-in cooler), measured cooked white and seasoned rice at 44 F and 45 F, respectively. The ambient temperature of the bottom prep unit was measured at 49F. Per PIC, the rice was prepared and kept in the prep unit for cold holding yesterday.*
[CA] *All PHFs shall be kept at 41 F or below, or at 135 F or above.*
[COS] *Operator voluntarily condemned and discarded the rice. See VC&D report.*

Follow-up By
05/12/2022

K14 - 8 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: *At the three-compartment ware wash station, observed employee washing multi-use utensils without the sanitization step. The three-compartment sink was not set up with wash, rinse, and sanitization compartments.*
[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.*
[COS] *PIC prepared the chlorine sanitization compartment with the appropriate concentration of 100 ppm, and sanitized the multi-use utensils/equipment.*

Follow-up By
05/12/2022

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Food handler cards were not provided for all employees at the time of inspection.* **[CA]** *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

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

Inspector Observations: *Observed fried rice and cooked chicken cooling at room temperature in containers with lids.*
[CA] *When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*
[COS] *Cover was removed to facilitate cooling of PHFs.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured hot water at the three-compartment sink at 118-119 F.*
[CA] *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

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

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Inspector Observations: A container of raw chicken was observed directly on the floor in the walk-in cooler.
[CA] To prevent cross-contamination, all foods shall be stored at least 6 inches above the floor.

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: At the back of the kitchen near the walk-in cooler, measured the ambient temperature of the bottom pull-out cooler to be 49 F. Internal thermometer reading was 45-46F.
[CA] Repair refrigeration to be capable of maintaining PHFs at 41°F or below.

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: Observed rice scooper in container of standing water.
[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed a broken hood lamp at the main hood in the front cook line. [CA] Replace hood lamp.

Observed lack of lighting in the walk-in cooler and the walk-in freezer. [CA] Repair and replace lighting in the bottom prep cooler, in the walk-in cooler, and in the walk-in freezer.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed drain pipe to the one-compartment prep sink extending in the floor sink. [CA] Drain pipe shall have at least 1" gap above the top level of the floor sink.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Fried chicken	Fryer at cook line	165.00 Fahrenheit	Cooking temperature
Garlic oil	Walk-in cooler	41.00 Fahrenheit	
Hot water	Three-compartment sink	118.00 Fahrenheit	Max reading to 119F
Raw marinated beef	Walk-in cooler	40.00 Fahrenheit	
Fried chicken	Bottom three-door cold prep	36.00 Fahrenheit	
Bean sprouts in water	Top cold prep unit, front	38.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Hot water	One-compartment prep sink	120.00 Fahrenheit	
Warm water	Hand sink	100.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Coleslaw	Top cold prep unit, front	41.00 Fahrenheit	
Hot water	Janitorial/mop sink	120.00 Fahrenheit	
Warm water	Hand sink in restroom	100.00 Fahrenheit	
Cheese	Walk-in Freezer	-10.00 Fahrenheit	Infrared

Overall Comments:

NOTE: Joint ATN inspection with Calvin Hee.

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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 **5/23/2022**. 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

Jorge Navarro

Received By: Jorge Navarro
Manager

Signed On: May 09, 2022