

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 FA0252514 - BON CHON CHICKEN. LLC		Site Address 572 E EL CAMINO REAL B, SUNNYVALE, CA 94087		Inspection Date 01/10/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 86 </div>		
Program PR0367568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BON CHON CHICKEN, LLC		Inspection Time 12:20 - 14:15			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By ALISON				FSC Thomas L. 10/1/2026

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						S
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						
K08	Time as a public health control; procedures & records					X		
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						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				N
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		X
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		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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0252514 - BON CHON CHICKEN, LLC		Site Address 572 E EL CAMINO REAL B, SUNNYVALE, CA 94087	Inspection Date 01/10/2024
Program PR0367568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BON CHON CHICKEN, LLC	Inspection Time 12:20 - 14:15
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

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

Inspector Observations: Lack of wall mounted soap dispenser at kitchen hand wash sink and at women's restroom hand wash sink.

[CA] Provide hand wash soap in wall mounted dispenser.

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

Inspector Observations: *Repeat violation

Hot water measured at 115F at three compartment sink sink in kitchen and bar area.

[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.

Water measured at 80F at front hand wash sink.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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: Gasket for two door upright warmer is in disrepair and accumulated with grease.

[CA] Repair or replace the gasket and maintain in good condition.

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: Scoop handle is touching the food in cole slaw container in walk in cooler.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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: Lack of proper water flow when hot water is turned on at kitchen hand wash sink.

[CA] Repair the plumbing.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Accumulation of food debris behind door in storage area and under equipments in kitchen.

[CA] Floors in food preparation area shall be kept clean.

Open ceiling panels in storage area.

[CA] Replace the panels to seal gaps.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hot and cold water available.

OFFICIAL INSPECTION REPORT

Facility FA0252514 - BON CHON CHICKEN, LLC	Site Address 572 E EL CAMINO REAL B, SUNNYVALE, CA 94087	Inspection Date 01/10/2024
Program PR0367568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BON CHON CHICKEN, LLC	Inspection Time 12:20 - 14:15

Measured Observations

Item	Location	Measurement	Comments
Tofu	Prep unit	41.00 Fahrenheit	
Water	Hand wash sink	80.00 Fahrenheit	At front hand wash sink, 100 F at kitchen hand wash sink.
Coleslaw	Walk in cooler	38.00 Fahrenheit	
Quaternary ammonium	Three compartment sink	200.00 PPM	
Fried chicken	Warmer	142.00 Fahrenheit	
Quaternary ammonium	Sanitizer bucket	200.00 PPM	
Rice	Warmer	141.00 Fahrenheit	
Hot water	Three compartment sink	115.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Raw chicken	Two door refrigerator	40.00 Fahrenheit	

Overall Comments:

Discussed with PIC that warewashing shall be only accomplished at three compartment sink or dish machine. Food preparation sink shall not be used for warewashing.

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 **1/24/2024**. 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: David T
Manager
Signed On: January 10, 2024