

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 FA0288072 - CHICK & TEA		Site Address 587 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 10/17/2025
Program PR0431959 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name C & T SUNNYVALE INC	Inspection Time 15:30 - 16:45
Inspected By SUKHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By IVY, ERIN	

Placard Color & Score GREEN N/A

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 soap dispensers at hand wash sinks.

[CA] Provide soap dispensers.

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

Inspector Observations: Hot water measured at 117F at mop sink.

[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)

Inspector Observations: Food containers and bulk food container stored in hallway to restroom.

[CA] Food shall be stored in approved areas. Move all food inside the approved kitchen area.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Sink compartments are not large enough to accommodate large pots. [CA] Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. Provide SOPs on how the largest pots will be washed, rinsed and sanitized OR provide an alternative solution.

Follow-up By 10/31/2025

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

Inspector Observations: Accumulation of grease on ventilation hood filters and ceiling around it. [CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

Lack of covers on ceiling lights.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of thermometers in the refrigerators.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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: Hot water faucet at mop sink is not working, hot water is only accessible through hose attached to a pipe from water heater.

[CA] Repair the hot water faucet.

Follow-up By 10/31/2025

Front hand wash sink faucet has been removed. Another hand wash sink is available in close proximity.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Observed open lids for garbages containers. Observed accumulation of trash and debris around trash area.

[CA] Refuse containers shall be covered at all times when not in use.

Refuse, recyclables, or returnables shall be kept in nonabsorbent, durable, cleanable, leak proof, and rodent proof containers.

Outside refuse enclosure shall be kept clean and free of debris.

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

Inspector Observations: Accumulation of stains on walls at back freezer area, cookline area and on ceilings in prep area.

[CA] Clean walls and ceiling and maintain in good condition.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Ambient	Two door freezer	19.00 Fahrenheit	
Milk	Under counter refrigerator	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Mop sink	117.00 Fahrenheit	
Ambient	Three door refrigerator/freezer	41.00 Fahrenheit	Freezer- 19F
Ambient	Two refrigerator units	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Chick & Tea

NEW OWNER: BENTO KINGDOM

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/2025- 10/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 10/17/2025*

**Permit condition: NA*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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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 **10/31/2025**. 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: ERIN YANG
OWNER

Signed On: October 17, 2025