

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 FA0302553 - CHOP STOP SANTA CLARA		Site Address 3334 VICTOR CT 8, SANTA CLARA, CA 95054		Inspection Date 01/22/2026	
Program PR0444642 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name CHOP STOP INC		Inspection Time 13:10 - 14:25
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By KATHERINE	FSC		

Placard Color & Score

GREEN
95

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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		
K06	Adequate handwash facilities supplied, accessible				X						N
K07	Proper hot and cold holding temperatures	X									S
K08	Time as a public health control; procedures & records								X		
K09	Proper cooling methods								X		S
K10	Proper cooking time & temperatures								X		
K11	Proper reheating procedures for hot holding								X		S
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								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										
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

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

Inspector Observations: Observed the kitchen handsink was obstructed by carts and a large garbage bin. PIC stated they had just been moving things around and that the handsink is usually unobstructed.

[CA] Keep handsinks unobstructed at all times. Handsinks must be made available to make handwashing not only possible, but likely.

[COS] Items were moved away from the handsink.

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

Inspector Observations: In the dry storage area: observed one bulk container of food lacked a lid and was covered by just a piece of plastic wrap.

[CA] Ensure foods are covered and protected with tight-fitting lids.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
RANCH DRESSING (HOUSEMADE)	REACH-DOWN UNIT	38.00 Fahrenheit	
BEANS, RICE, CORN	HOT HOLDING	155.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
CUT CUCUMBERS, CHEESE	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
COOKED CHICKEN, DICED TOMATOES, DICED BOILED EGGS	PREP INSERTS	40.00 Fahrenheit	

Overall Comments:

Facility heats/hotholds and cools up to 1-2 items a few times a week (rice, beans, chicken). Upon review, facility may be upgraded to Risk Category 2.

Discussed cooling, reheating, sanitization steps.

Per PIC, facility began operation on 12/18/25. A food safety certificate must be obtained within 60 days of operation date.

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 **2/5/2026**. 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.

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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: Katherin Colocho
Manager

Signed On: January 22, 2026