

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 FA0299692 - CHICKEN MEETS RICE		Site Address 10445 S DE ANZA BL 101, CUPERTINO, CA 95014		Inspection Date 07/14/2026		Placard Color & Score GREEN 84		
Program PR0439793 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CMR CUPERTINO LLC		Inspection Time 13:30 - 14:50			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JOSE AND DIANA				FSC Christopher Jocson 9/8/27

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						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						S
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods			X				
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	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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Cooked chicken at the front service line is subject to time and marked with a discard time of 1:42 PM. The chicken was observed still on the service line after the discard time has passed. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be time-marked and discarded if not used/served within the 4 hour period.*

[COS] *Employee discarded the chicken.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Raw chicken wings inside drawer cooler under the cook line was measured at 49F. Employees were observed moving the containers of chicken wings in and out of the unit. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

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

Inspector Observations: *Fully closed container of chicken is cooling inside the upright reach-in cooler and measured at 82F. [CA] Potentially hazardous foods that are cooling, shall be kept uncovered or loosely covered to allow for rapid cooling.*

[COS] *Lid on container was removed.*

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: *Rice scoops that are used and reused are stored in a warming dipper well with standing water measured at 78F. The warming dipper well was not powered on. [CA] Utensils used for potentially hazardous foods and subject to be reused, shall be washed and sanitized or replaced every 4 hours. Utensils can also be stored in standing water that is measured at 135F or above.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Upright reach-in cooler - cooling	82.00 Fahrenheit	
Cooked broccoli	Cooling on rack	80.00 Fahrenheit	
Tofu	Upright reach-in cooler in storage room	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Raw chicken	Drawer cooler	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken	Subject to time	110.00 Fahrenheit	
Raw chicken wings	Drawer cooler	49.00 Fahrenheit	
Tofu	Cooked	200.00 Fahrenheit	
Rice	Warmer	140.00 Fahrenheit	
Raw chicken	Reach-in cooler	40.00 Fahrenheit	

Overall Comments:

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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 7/28/2026. 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.

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: Diana
PIC
Signed On: July 14, 2026