

# 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 FA0254179 - HALAL FRIED CHICKEN - HFC		Site Address 911 E DUANE AV A, SUNNYVALE, CA 94085		Inspection Date 02/25/2025	
Program PR0370586 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WAQAR SIDDIQUI		Inspection Time 11:00 - 12:30
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By WAQAR SIDDIQUI	FSC Waqar Siddiqui 05/27/2026	

Placard Color & Score
<b>GREEN</b>
<b>82</b>

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						
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						
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	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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	X	
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

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

**Inspector Observations: Actively working employee in the facility lacks a food handler card. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment. Food handler cards shall be available for review.**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Observed employee touching raw chicken with gloves, wiping hands on soiled wiping cloth, then touching cooking chicken without changing gloves or washing hands. Cooking chicken was refried for service. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [SA] Specialist requested employee to change gloves and wash hands as required before continuing cooking. Discussed handwashing and glove use policy with PIC.**

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

**Inspector Observations: Observed open bulk bags of flour stored on kitchen shelves. [CA] Once opened, bulk foods shall be transferred to approved food-grade containers with tight fitting lids.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Observed excessive accumulation of grease and food residue on the top interior panel of the preparation unit, and on the refrigeration handles. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Routinely clean premises to prevent pest harborage.**

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: Facility lacks sanitizer test strips. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual warewashing. Chlorine sanitizing solution shall be maintained from 100-200 ppm, or as per manufacturer's specifications.**

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: Observed aluminum foil is used to line the cookline and storage shelves. [CA] Discontinue the use of aluminum foil. Use approved equipment that is easily cleanable, durable, smooth, and nonabsorbent.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Observed soiled wiping cloths stored on preparation counters, and hanging on employee's apron. [CA] Wiping cloths shall be stored in a sanitizing solution of an approved concentration when not in use.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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**Inspector Observations:** *Observed unused cooking equipment and grill stored directly outside of the facility. Observed heavy accumulation of grease on equipment. [CA] The premises of a food facility shall be free of equipment that is nonfunctional or no longer used to prevent pest harborage.*

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

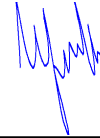
<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
water	handwash sink (kitchen & restroom)	100.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
ambient	freezer	10.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
raw chicken	2-door upright refrigeration	41.00 Fahrenheit	
raw chicken	2-door preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	200.00 PPM	
water	3-compartment sink	120.00 Fahrenheit	
beverages	1-door upright refrigeration (front)	41.00 Fahrenheit	
cooked chicken	deep fryer	167.00 Fahrenheit	final cooking temperature

## Overall Comments:

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 **3/11/2025**. 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:** Waqar Siddiqui  
Owner

**Signed On:** February 25, 2025