

# 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

<b>Facility</b> FA0273851 - CHICK-FIL-AAT SUNNYVALE FSU		<b>Site Address</b> 550 W EL CAMINO REAL, SUNNYVALE, CA 94087		<b>Inspection Date</b> 03/07/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>97</b> </div>		
<b>Program</b> PR0414103 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			<b>Owner Name</b> CHONG INDUSTRIES LLC		<b>Inspection Time</b> 14:40 - 15:30			
<b>Inspected By</b> NHA HUYNH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> RODRIGO				<b>FSC</b> Ignacio Flores 01/16/2029

  

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						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	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						
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		
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:

**Lack of paper towels at one of the handwash sink in the kitchen. Other nearby fully stocked handwash stations observed in the kitchen.**

**[Corrective Action] Ensure paper towels are always available to properly dry hands.**

**[Corrected on Site] Employee refilled the paper towel dispenser.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
fries	single door upright cooler	1.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
chicken	thawing fridge #3	39.00 Fahrenheit	
chicken soup	hot holding unit	175.00 Fahrenheit	
chicken	hot holding unit	179.00 Fahrenheit	chicken
cheese	3 door prep cooler	41.00 Fahrenheit	salad station
chicken	batter station	38.00 Fahrenheit	
utensil surface	high temperature dishwasher	168.00 Fahrenheit	
chicken for soup	single door undercounter cabinet #3	37.00 Fahrenheit	
chicken salad	undercounter cooler #3	34.00 Fahrenheit	service
chicken	deep fryer	211.00 Fahrenheit	final cooking temp
mac and cheese, chicken soup	walk-in freezer	-1.00 Fahrenheit	
mac and cheese	warmer unit	162.00 Fahrenheit	
hot water	handwash sink	106.00 Fahrenheit	
chicken	thawing fridge #2	37.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
mac and cheese, chicken, cheese	walk-in cooler	33.00 Fahrenheit	
soft serve mix	undercounter cooler #2	35.00 Fahrenheit	service
shake base	shake base dispenser	37.00 Fahrenheit	
liquid eggs	single door undercounter cooler #1	34.00 Fahrenheit	
chicken	thawing fridge #1	34.00 Fahrenheit	
milk	undercounter cooler #1	38.00 Fahrenheit	service
chicken salad, egg salad	single door undercounter cooler #2	40.00 Fahrenheit	
soft serve mix	soft serve machine	39.00 Fahrenheit	

### Overall Comments:

**Routine inspection was conducted in conjunction with a Foodborne Illness Investigation.**

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 **3/21/2025**. 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.

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**Legend:**

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Rodrigo Garcia  
Director

**Signed On:** March 07, 2025