

# 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 FA0261893 - ANGRY CHICKZ		Site Address 3001 MERIDIAN AV, SAN JOSE, CA 95124		Inspection Date 04/18/2023	
Program PR0384083 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ANGRY CHICKZ INC		Inspection Time 15:30 - 17:00
Inspected By JOSEPH SCOTT	Inspection Type ROUTINE INSPECTION	Consent By MARIA VILLA	FSC		

Placard Color & Score
<b>GREEN</b>
<b>96</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						N
K02 Communicable disease; reporting/restriction/exclusion	X						
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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						S
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						S
K15 Food obtained from approved source	X						S
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	X	
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	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		
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		

# OFFICIAL INSPECTION REPORT

Facility FA0261893 - ANGRY CHICKZ	Site Address 3001 MERIDIAN AV, SAN JOSE, CA 95124	Inspection Date 04/18/2023
Program PR0384083 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ANGRY CHICKZ INC	Inspection Time 15:30 - 17:00
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

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: EMPLOYEE RINSING RICE OVER THE 3 COMPARTMENT SINK BASINS[CA] STOP IMMEDIATELY. USE THE FOOD PREP SINK FOR THIS ACTIVITY.**

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: NO STORAGE RACKS IN THE WALK IN FREEZER [CA] OBTAIN/INSTALL/PROVIDE APPROVED STORAGE RACKS.**

### Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

### Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
POTATO FRY	WALK IN FREEZER	22.00 Fahrenheit	
WHOLE SHELL EGGS	WALK IN REFRIGERATOR	38.00 Fahrenheit	
QUAT SANITIZER	WIPING TOWEL CONTAINERS	300.00 PPM	
COLESLAW	3 DOOR PREP REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK FAUCET	125.00 Fahrenheit	
CHICKEN	HOT HOLDING	189.00 Fahrenheit	
MAC AND CHEESE	HOT HOLDING	138.00 Fahrenheit	
HOT WATER	1 COMPARTMENT FOOD PREP SINK FAUCET	122.00 Fahrenheit	
RICE	COUNTER HOT HOLDING UNIT	177.00 Fahrenheit	
WARM WATER	HAND WASH SINK FAUCET	100.00 Fahrenheit	

### Overall Comments:

**OBTAIN/MAKE AVAILABLE YOUR FOOD SAFETY CERTIFICATE AND EMPLOYEE FOOD HANDLER CARDS WITHIN 60 DAYS.  
PLAN CHECK COMPLETED  
OK TO OPERATE**

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 **5/2/2023**. 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.

# OFFICIAL INSPECTION REPORT

Facility FA0261893 - ANGRY CHICKZ	Site Address 3001 MERIDIAN AV, SAN JOSE, CA 95124	Inspection Date 04/18/2023
Program PR0384083 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ANGRY CHICKZ INC	Inspection Time 15:30 - 17:00

**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:** MARIA VILAA  
ASSISTANT MANAGER

**Signed On:** April 18, 2023