

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 FA0299665 - STARBIRD	Site Address 1875 S BASCOM AV 112, CAMPBELL, CA 95008	Inspection Date 01/09/2025
Program PR0439758 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name CHICKEN COUP LLC	Inspection Time 11:35 - 12:05
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By NICOLE KUSABA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/07/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 01/09/2025

Cited On: 01/07/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 01/09/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
boiled eggs	Prep line inserts	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Shredded cheese	Prep line inserts	41.00 Fahrenheit	
Cut tomatoes	Prep line inserts	41.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted by Princess Lagana on 1/7/25.

Verified that all major violations are still in compliance.

- High temperature dishwasher is still not operating properly and in process of being repaired by Ecolab. Observed that operator is properly warewashing using the three compartment sink. Quat sanitizer at the three compartment sink is measured at 200 ppm.

- Potentially hazardous foods along the prep line are measured at proper cold holding temperatures. See measured observations.

Aioli sauce bottles are observed be subject to time rather than temperature and were properly time-marked.

No additional follow-up required.

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 **1/23/2025**. 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:

[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: Nicole Kusaba
GM

Signed On: January 09, 2025