

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 FA0286471 - STARBIRD	Site Address 1088 E BROKAW RD 10, SAN JOSE, CA 95131	Inspection Date 08/11/2026
Program PR0429598 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name CHICKEN COUP LLC	Inspection Time 12:30 - 13:15
Inspected By HAYLEY MENTZ	Inspection Type LIMITED INSPECTION	Consent By MARIA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Time markers were not present at time of inspection. Cooked chicken on prep-line were measured at 170F.

[CA] Provide time marking for PHFs utilizing time as a public health control (TPHC).

[COS] PIC time marked the fried chicken.

Minor Violations

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

Inspector Observations: Some food handler cards were expired at time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Saw employee switch between tasks of raw chicken and cooked chicken without changing gloves.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] Employee was stopped before contaminating cooked chicken and washed and changed gloves.

K14 - 3 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, 114125(b), 114141

Inspector Observations: Chlorine measured at 0 ppm in dishwasher. Not actively warewashing at time of inspection.

[CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

[SA] Warewash 3-comp sink was set up for manual sanitization with quat.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Handwash sink in women's restrooms measured at less than 60F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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

Inspector Observations: Personal belongings were placed on food storage shelves.

[CA] Store personal belongings away from food/equipment to prevent cross-contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: *Excessive grease build-up and food on floors in food prep areas.*

[CA] *Walls and/or floors in food preparation area shall be kept clean.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
quat	3-comp sink	200.00 PPM	
mayo	walk-in	37.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
mayo	prep insert	37.00 Fahrenheit	
chicken	walk-in	39.00 Fahrenheit	
fried chicken	cookline	170.00 Fahrenheit	
tomato	prep insert	39.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
raw chicken	prep surface	45.00 Fahrenheit	active prep

Overall Comments:

Inspection conducted in conjunction with CO0160503

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 **8/25/2026**. 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: Maria
employee

Signed On: August 11, 2026