

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 FA0214098 - CHICK N FISH		Site Address 623 CALIENTE DR, SUNNYVALE, CA 94086	Inspection Date 03/14/2025
Program PR0302914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CHANG, CHING LIN	Inspection Time 12:45 - 13:15
Inspected By JESSICA ZERTUCHE	Inspection Type LIMITED INSPECTION	Consent By REX, ANGELA AND JOLENE	

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Found brown accumulation on the inside of the mop sink and in various areas, such as shelving and corners of floors.

[CA] All nonfood contact surfaces of utensils and equipment shall be clean.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: 1. Observed two burner stoved partially stick out of the rear hood

[CA]- All cooking equipment shall be completely under the hood within minimum 6 inch overhang.

2. Observed gap between hood filters at the rear hood. Both hoods observed with heavy grease accumulation.

[CA] - Obtain new filter or approved filler to eliminate all gaps in the hood ventilation system.

Observed fans in walk in cooler are missing covers

[CA] - Provide approved covers to the fans in the walk in cooler

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: 1. Found unused/old equipment in the back alley.

[CA]- The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

2. Found holes in the walls and ceiling near the water heater

[CA] - Seal all holes and openings to less than 1/4 inch to prevent vermin entry.

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

Inspector Observations: 1. Observed cracked/missing floor tiles near kitchen entrance

[CA] - Flooring shall be in good repair. Replace tiles

2. Observed some textured ceiling panels above the front prep area/steam table

[CA] - Ceiling panels shall be smooth, durable, nonabsorbent and easily cleanable in prep areas. Replace with smooth panels

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient air	prep unit	40.00 Fahrenheit	
hot water	3-comp	120.00 Fahrenheit	
ambient air	walk in cooler	40.00 Fahrenheit	
warm water	front handwash sink	126.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: DRAGON VALLEY EXPRESS

NEW OWNER: EASY FEAST LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 04/01/2025 - 03/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted TODAY.*

**Permit condition: NONE*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **3/28/2025**. 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: Jolene Lou
owner

Signed On: March 14, 2025