

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 FA0259940 - VON CHICKEN SAN JOSE		Site Address 3730 N 1ST ST 145, SAN JOSE, CA 95134	Inspection Date 05/12/2022
Program PR0380915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CHUN, SARAH	Inspection Time 11:30 - 12:15
Inspected By CALVIN HEE	Inspection Type FOLLOW-UP INSPECTION	Consent By JORGE	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 05/09/2022

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 05/12/2022

Cited On: 05/09/2022

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

Compliance of this violation has been verified on: 05/12/2022

Cited On: 05/09/2022

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: 05/12/2022

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine	3 compartment sink	200.00 PPM	
hot water	front handwash sink	107.00 Fahrenheit	

Overall Comments:

K06: Front end handwash station now with hot water and fully accessible

K07: Rear under counter refrigerator serviced with coolant added per PIC and ambient at 40 degrees F

K14: 3 compartment sink observed with chlorine sanitizer and tested at 200 ppm.
-->Ensure chlorine sanitizer at 100 ppm

According to PIC, the Blogett oven will be removed from the facility this Saturday and owner will contact DEH plan check for beer cooler

****Copy not provided due to printer malfunction. Will be emailed to owner.**

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 **5/26/2022**. 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

Jorge NG.

Received By: Jorge Navarro
PIC

Signed On: May 12, 2022