

**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**

<b>Facility</b> FA0213520 - STARBIRD CHICKEN		<b>Site Address</b> 1241 W EL CAMINO REAL, SUNNYVALE, CA 94086		<b>Inspection Date</b> 08/07/2024	
<b>Program</b> PR0300668 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> CHICKEN COUP LLC		<b>Inspection Time</b> 14:40 - 16:10
<b>Inspected By</b> JESSICA ZERTUCHE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ADRIANA	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>82</b>
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RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						S
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					
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						
K15 Food obtained from approved source	X						
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		
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		
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	X	
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		

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K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

## Comments and Observations

### Major Violations

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

**Inspector Observations: Found raw chicken inside reach in refrigerator (by fryers) holding between 53-64F.**

**[CA] - Maintain cold raw chicken at 41F or below.**

**[COS] - Raw chicken moved to another refrigerator to rapidly cool.**

**Staff discovered this reach in unit was unplugged and plugged it back in. Ensure unit maintains 41F or below.**

### Minor Violations

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

**Inspector Observations: A valid food safety manager certificate is not available for review.**

**Observed an expired food handler card.**

**[CA] - Ensure facility maintains copies of a valid food safety manager certificate and all food handler cards.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Found liquid soap stored in a plastic cup by the handwash sink, employee stated soap dispenser was leaking and a work order was placed to replace**

**[CA] - Ensure a pump style soap dispenser is available, discontinue using a cup.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Found a leak below handwash sink by side door**

**[CA] - Eliminate leak.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: REPEAT VIOLATION. Facility did not meet compliance from inspection in 2022.**

**Observed refrigeration units (2 True 2 door upright freezers and one True upright refrigerator) in shipping container without approval from this department. There are two containers in the back area used to store prepackaged foods, single use articles, chemicals and other supplies.**

**[CA] - The installation of new equipment within a food facility shall have its plans and specifications submitted for review and shall receive plan approval prior to its installation. Contact DEH at 408-918-3400 or email [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) to obtain plan check requirements.**

**Remove unapproved equipment or submit plans to the plan check department for approval.**

**Due to repeat violation, facility may be subject to further enforcement action, such as reinspection fees or impoundment of equipment.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw chicken	raw chicken prep unit	40.00 Fahrenheit	
cheese	walk in	41.00 Fahrenheit	
hot water	3-comp	123.00 Fahrenheit	
ambient air	freezer by walk in	5.00 Fahrenheit	
raw chiekn	refrigerator in storage container	40.00 Fahrenheit	
cheese	prep unit	41.00 Fahrenheit	
cooked chicken	out of fryer	188.00 Fahrenheit	
cooked chicken wing	out of fryer	177.00 Fahrenheit	
ambient air	prep unit (middle of kitchen)	40.00 Fahrenheit	
raw chicken breasts	small reach in by fryers	53.00 Fahrenheit	- 64 F (range)
quat sanitizer	bucket	200.00 PPM	
chlorine sanitizer	dishwasher	50.00 PPM	
sliced tomato	prep unit	41.00 Fahrenheit	

## Overall Comments:

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 **8/21/2024**. 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

Adriana B.

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**Received By:** adriana bolanos  
restaurant manager

**Signed On:** August 07, 2024