

**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> FA0307534 - STARBIRD CHICKEN		<b>Site Address</b> 2515 EL CAMINO REAL 102, PALO ALTO, CA 94306		<b>Inspection Date</b> 03/12/2026	
<b>Program</b> PR0451076 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> CHICKEN COUP LLC		<b>Inspection Time</b> 12:55 - 14:30
<b>Inspected By</b> JOSHUA LUCES	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> AMERICA	<b>FSC Nidia Carrillo</b> 7/22/2029		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>90</b>

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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods	X						S
K10 Proper cooking time & temperatures	X						S
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						S
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	X	
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		
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	
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:**

**Measured one container of cooked boneless chicken in the lower drawer cooler in the compartment adjacent to the deep fryer. The PIC stated the chicken was relocated to this unit from the walk in cooler approximately 1 hour prior.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] The chicken was relocated to the walk in cooler to rapidly cool to 41F. It was discussed at this time to ensure that the drawer unit is fully closed and non-potentially hazardous foods can be placed in the inserts closer to deep fryer/heat source. Other foods within the unit measured at 41F or below. Continue monitoring the foods in the unit and gaskets of the drawer to ensure all PHF are maintained at 41F or below.**

### Minor Violations

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:**

**1. Observed the CO2 cylinders unsecured near the front hand washing sink.**

**[CA] All pressurized cylinders shall be securely fastened to a rigid structure.**

**2. Observed a knife wedged between the preparation table and preparation cooler.**

**[CA] Ensure all equipment and utensils are stored in a sanitary manner to prevent cross contamination.**

### 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>
GRILLED CHICKEN	HOT HOLDING DRAWER UNIT	146.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKET AT COOKS LINE	100.00 PPM	CHLORINE
WATER	BACK HAND WASHING SINK	108.00 Fahrenheit	
AOLI DRESSING	SERVICE AREA REACH IN COOLER	38.00 Fahrenheit	
CORN	REACH IN PREPARATION COOLER	41.00 Fahrenheit	
RAW CHICKEN	WALK IN COOLER	36.00 Fahrenheit	
CORN	PREPARTAION COOLER	38.00 Fahrenheit	
COOKED CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
CHICKEN	HOT HOLDING DRAWER UNIT	139.00 Fahrenheit	
CHICKEN WINGS	LOW DRAWER COOLER	38.00 Fahrenheit	
WATER	RESTROOM HAND WASHING SINK	100.00 Fahrenheit	
VEGETARIAN CHICKEN	LOW DRAWER COOLER	38.00 Fahrenheit	
BONELESS CHICKEN	LOW DRAWER COOLER	36.00 Fahrenheit	
WATER	FRONT HAND WASHING SINK	100.00 Fahrenheit	
SLICED TOMATO	PREPARATION COOLER	39.00 Fahrenheit	
WATER	HAND WASHING SINK BETWEEN BACK WAREWASHING AND COOKS LINE	108.00 Fahrenheit	
COOKED CHICKEN	SPEED RACK/WALK IN COOLER	40.00 Fahrenheit	
PLATE LEVEL READING	HIGH TEMPERATURE DISH MACHINE	164.00 Fahrenheit	
HERB AOILI DRESSING	SERVICE AREA REACH IN COOLER	38.00 Fahrenheit	
WATER	WAREWASHING SINK	122.00 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 3/26/2026. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Nidia Carrillo  
GM

**Signed On:** March 12, 2026