

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 FA0301996 - PELICANA CHICKEN		Site Address 19540 VALLCO PY 110, CUPERTINO, CA 95014	Inspection Date 09/17/2024
Program PR0443799 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name JU & YE INC	Inspection Time 15:00 - 16:00
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By APRIL CAO	

Placard Color & Score RED N/A
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Comments and Observations

Major Violations

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

Inspector Observations: Potentially hazardous foods held inside the walk-in cooler and reach-in cooler is measured at improper cold holding temperatures. Raw chicken, fish cake and raw shell eggs were measured at 52 - 60F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Potentially hazardous foods discarded by employee.

Follow-up By
09/23/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple live cockroaches of all life stages observed in the following areas: Behind and under the food prep table ; around the water heater; inside and behind circuit breaker; Behind and under the three compartment sink; behind and under the cook line; behind and under the dishwasher; inside paper towel dispenser; in food processor; on food contact equipment (food storage bins); on shelves above food prep surfaces. Cockroach egg case also observed on storage shelf above food prep table by the three compartment sink. [CA] Food facility shall not operated when there is contamination of food or food contact surface by vermin. Facility shall be kept free of vermin activity.

Follow-up By
09/23/2024

Facility is closed until violation can be corrected.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the walk-in cooler is measured at 52F and the ambient temperature of the two door reach-in cooler located across the cook line has an ambient temperature measured at 49F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
09/23/2024

Facility shall correct this violation prior to reopening.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Handwash sink	100.00 Fahrenheit	
Ambient	Walk-in cooler	52.00 Fahrenheit	
Fish cake	Walk-in cooler	53.00 Fahrenheit	
Raw chicken	Walk-in cooler	60.00 Fahrenheit	Measured from 52 - 60F
Chlorine sanitizer	Dishwasher	100.00 PPM	
Raw shell eggs	Walk-in cooler	52.00 Fahrenheit	
Ambient	Reach-in cooler	49.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw chicken	Reach-in cooler	52.00 Fahrenheit	

Overall Comments:

Facility is CLOSED due to vermin infestation and inadequate refrigeration to support their menu.

Facility shall immediately shall cease all food operations. Facility will remain closed until there is no longer evidence of a vermin

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infestation and refrigeration units are able to hold potentially hazardous foods at or below 41F.

Multiple live cockroaches of all life stages observed in the following areas:

Behind and under the food prep table ; around the water heater; inside and behind circuit breaker; Behind and under the three compartment sink; behind and under the cook line; behind and under the dishwasher; inside paper towel dispenser; in food processor; on food contact equipment (food storage bins); on shelves above food prep surfaces.

Cockroach egg case also observed on storage shelf above food prep table by the three compartment sink.

Ambient temperature of walk-in cooler and reach-in cooler had an ambient temperature measured above 41F and potentially hazardous foods held in those units were measured at 52-60F.

Facility shall:

- Obtain services of a licensed pest control service. Provide service report from pest control upon follow-up inspection.
- Eliminate all live and dead cockroaches from facility and sanitize affected areas.
- Seal or repair areas of harborage (gaps, holes, or crevices)
- Deep clean kitchen in areas where there are accumulation of grease and food debris
- Repair refrigeration units so that it is able to maintain potentially hazardous foods at or below 41F.

Please contact the main office at 408-918-3400 or district specialist to schedule a follow-up inspection to re-open facility.

If a subsequent follow-up inspection is required, it will be billed \$298/hour, minimum one hour, during normal business hours (Mon - Fri 7:30am - 4:30pm), and \$645/hour, minimum two hours, during non business hours and subject to availability of an inspector.

***** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55.**

***** A Facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee and fee(s) for re-inspections(s) charged at the current hourly rate approved by Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

Joint inspection with Frank Leong. Voluntarily Condemnation and Destruction conducted by Frank.

CLOSURE / PERMIT SUSPENSION NOTICE


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 **10/1/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: April Cao
manager

Signed On: September 17, 2024