

# 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><br>FA0288072 - CHICK & TEA                                      |  | <b>Site Address</b><br>587 E EL CAMINO REAL, SUNNYVALE, CA 94087 |                                          | <b>Inspection Date</b><br>09/18/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>69</b> </div> |  |                          |
| <b>Program</b><br>PR0431959 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                  | <b>Owner Name</b><br>C & T SUNNYVALE INC |                                      | <b>Inspection Time</b><br>12:35 - 14:40 |                                                                                                                                                                |  |                          |
| <b>Inspected By</b><br>SUHKREET KAUR                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                     |                                          | <b>Consent By</b><br>JOSEPH          |                                         |                                                                                                                                                                |  | <b>FSC</b> Not Available |

| 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  |       |       |        |     |     |     |
| 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      |     |     | N   |
| 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     |        |     |     | N   |
| 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                                                      | X   |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    | X   |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 |     |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                | X   |     |
| K39                   | Thermometers provided, accurate                                                     | X   |     |
| K40                   | Wiping cloths: properly used, stored                                                |     |     |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               |     |     |
| K42                   | Garbage & refuse properly disposed; facilities maintained                           | X   |     |
| K43                   | Toilet facilities: properly constructed, supplied, cleaned                          |     |     |
| K44                   | Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing | X   |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                          |                                                           |                                  |
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| Program<br>PR0431959 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>C & T SUNNYVALE INC                         | Inspection Time<br>12:35 - 14:40 |
| 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 shrimp at 53F in two door refrigerator next to back hand wash sink. Per PIC, it has been stored in the unit overnight. Ambient temperature of the unit is 60F.

Measured pork at 55F, tofu at 44F, shrimp balls at 44F in the same refrigerator. Per PIC, these items were moved into the unit less than 2 hours ago.

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

[COS] PIC VC&D (voluntary condemnation and destruction) and moved rest of the items to a different refrigerator.

Measured stir fried veggies at 128F and eggplant at 110F stored on prep table near hot holding unit. Per PIC, these items were prepared less than an hour ago.

Measured boba at 70F at prep unit counter at front, per PIC it was prepared at 10:30 AM.

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

OR

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] PIC time marked the items to use or discard any leftovers at the end of 4 hours from when it was taken out of temperature control.

### Minor Violations

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

**Inspector Observations:** Lack of food manager certificate and food handler cards for some employees.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K14 - 3 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

**Inspector Observations:** Observed accumulation of pink mold like substance on inside panel of ice machine.

[CA] Clean and sanitize the ice machine.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** Observed flies at the back area of the facilities and right outside the back door near trash area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

**Inspector Observations:** Observed accumulation of grease and other debris on bottom of equipment drying racks above three compartment sink.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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, 114167, 114169, 114175, 114177, 114180, 114182

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| <b>Inspector Observations: Measured ambient temperature of two door refrigerator next to back hand wash sink at 60F. Do not store any PHFs until the unit is able to maintain temperature at 41F or below.</b><br><b>[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.</b> |                                                           | Follow-up By<br>09/22/2025       |

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

**Inspector Observations: One of the light bulbs on ventilation hood is not operating.**

**[CA] Replace the light bulb.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Lack of thermometers in refrigerators.**

**[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations: Observed multiple unused buckets and other debris around trash area.**

**[CA] Outside refuse enclosure shall be kept clean and free of debris.**

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: Lack of mop rack.**

**[CA] Mop rack or other devices not made available to hang and store cleaning tools.**

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

**Inspector Observations: Accumulation of grease, food debris and dust on floors throughout the facility.**

**Accumulation of grease buildup on walls and under three compartment sink.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

| Item               | Location                                          | Measurement       | Comments |
|--------------------|---------------------------------------------------|-------------------|----------|
| Fish balls         | Hot holding                                       | 140.00 Fahrenheit |          |
| Pork               | Burner                                            | 162.00 Fahrenheit |          |
| Shrimp             | Two door refrigerator next to back hand wash sink | 53.00 Fahrenheit  | VC&D     |
| Stir fried veggies | On prep table near hot holding units              | 128.00 Fahrenheit |          |
| Tofu               | Two door refrigerator next to back hand wash sink | 44.00 Fahrenheit  |          |
| Eggs               | Two door refrigerator in front of back hand wash  | 41.00 Fahrenheit  |          |
| Water              | Hand wash sink                                    | 100.00 Fahrenheit |          |
| Milk               | Under counter refrigerator at front               | 41.00 Fahrenheit  |          |
| Meat               | Freezer near mop sink                             | 20.00 Fahrenheit  |          |
| Tofu               | Front three door refrigerator                     | 40.00 Fahrenheit  |          |
| Cooked eggplant    | On prep table near hot holding units              | 110.00 Fahrenheit |          |
| Pork               | Hot holding                                       | 145.00 Fahrenheit |          |
| Hot water          | Three compartment sink                            | 120.00 Fahrenheit |          |

## Overall Comments:

**Send proof of temperature of refrigerator at 41F or below to district specialist at [sukhreet.kaur@deh.sccgov.org](mailto:sukhreet.kaur@deh.sccgov.org)**

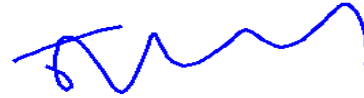
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **10/2/2025**. 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 |



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**Received By:** JOSEPH CHENG  
MANAGER  
**Signed On:** September 18, 2025