

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 FA0254164 - KENTUCKY FRIED CHICKEN		Site Address 8080 WREN AV, GILROY, CA 95020		Inspection Date 12/07/2022	
Program PR0370668 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name HARMAN-RON & RENE INC		Inspection Time 10:55 - 11:55
Inspected By GABRIEL GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By MARIA (PIC)	FSC VIRIDIANA CABRERA EXP: 3/25/2026	

Placard Color & Score
GREEN
96

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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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

No major violations were observed during this inspection.

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

Inspector Observations: Right walk in fridge has a gap at the top of the door (does not sit flush, can see kitchen ceiling through the gap). The top latching arm is missing. [CA] Repair door so that it seals flush against the frame to eliminate gaps.

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

Inspector Observations: Left walk in fridge is dim, requiring inspector to use flashlight to read some labeling information on food containers. One of two lights is not working. [CA] Repair/replace light to provide adequate lighting.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
POT PIE	HOT CABINET	152.00 Fahrenheit	
MAC AND CHEESE	HOT LINE	147.00 Fahrenheit	
WATER	KITCHEN AND RESTROOM HANDSINKS	100.00 Fahrenheit	
QUAT SANITIZER	3 COMP SINK	200.00 PPM	200-300 PPM
WATER	PREP SINK	121.00 Fahrenheit	
SLAW	COLD LINE	40.00 Fahrenheit	
CHICKEN	HOT CABINET	152.00 Fahrenheit	
MILK	UNDERCOUNTER FRIDGE	36.00 Fahrenheit	INFRARED
CHICKEN STRIP	LEFT WALK IN FRIDGE	38.00 Fahrenheit	
WATER	3 COMP SINK	123.00 Fahrenheit	
MAC AND CHEESE	RIGHT WALK IN FRIDGE	41.00 Fahrenheit	

Overall Comments:

Current permit category is for 26+ employees. If the number of employees has reduced, please email inspector at gabriel.gonzalez@deh.sccgov.org to provide the updated employee count, using the following formula:

Total number of hours worked by all employees during any 7-day period. Divide that sum by the number of days the facility is open for business per week, then dividing that number by 8.

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 **12/21/2022**. 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

MARIA RIVERA

Received By: MARIA RIVERA
RELIEF MANAGER

Signed On: December 07, 2022