

**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 FA0289948 - VONS CHICKEN BRANHAM		Site Address 1601 BRANHAM LN 10, SAN JOSE, CA 95118	Inspection Date 03/16/2026
Program PR0434876 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name P&S BRANHAM, INC	Inspection Time 10:30 - 11:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By YOHANA GEDAM	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**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: 1. Two reach in refrigeration within the office are not NSF. Per PIC, they plan on removing the equipment.**

**[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

**2. The mop rack is missing around the mop sink at the time of inspection.**

**[CA] Install a new mop rack around the mop sink.**

**3. Caulking around the hood system is starting to fall apart and some gaps are appearing within the stainless steel.**

**[CA] Remove old caulking and add fresh silicon within any gaps.**

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

**Inspector Observations: Damaged tile noted within the walk in and under the hood system.**

**[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

**Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

**Measured Observations**

Item	Location	Measurement	Comments
Ambient	Walk in	39.00 Fahrenheit	
Hot water	3-Compartment/bar 3-compartment/prep/mop sinks	120.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Sanitizer (Chlorine)	Sanitizer bucket	100.00 PPM	
Ambient	Reach in	39.00 Fahrenheit	
Ambient	Under counter refrigeration (3x)	40.00 Fahrenheit	

**Overall Comments:**

**OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME:** JOJOS HOT CHICKEN

**NEW OWNER:** JOJOS HOT CHICKEN LLC.

**The applicant has completed the facility evaluation application process for an Environmental Health Permit.**

**The permit category for this facility is FP 13. An invoice for the permit fee in the amount of \$ 1,453.00 will be mailed to the**

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**billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 4 / 1 / 26 - 3 / 31 / 27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 3 / 16 / 26**

**\*Permit condition: NONE**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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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 **3/30/2026**. 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:**

[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:** YOHANA GEDAM  
Owner

**Signed On:** March 16, 2026