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	Site Address	Inspection Date
FA0257531 - POPEYE'S CHICKEN & BISCUITS #9153	1551 SARATOGA AV, SAN JOSE, CA 95129	11/23/2026
Program	**Owner Name**	**Inspection Time**
PR0376624 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	RMV FOODS INC.	10:40 - 12:50
Inspected By	**Inspection Type**	**Consent By** / **FSC**
BELIN ZEPEDA	ROUTINE INSPECTION	ADRIAN GARCIA / Juan Chavez 08/27/2030

Placard Color & Score
GREEN
92

	RISK FACTORS AND INTERVENTIONS	IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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						S
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods					X		
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		
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	X	
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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Delayed hot water. Both handwash sinks and 3-compartment sink in kitchen took about 3 minutes to reach minimum required temperatures of 100F.

[CA] Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility.
Note: Recommend maintenance on water heater/ recirculation pump so hot water is readily available at all sinks.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Mop sink filled with 2 inches of standing waste water (no over over flow). PIC stated mop sink was clogged.

[CA] Liquid waste shall drain properly through approved plumbing in janitorial sink.

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

Inspector Observations: 1. Soiled cardboard next to fryers against wall.
2. Flour and breading food debris build up throughout kitchen.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sanitizer: quat	bucket	200.00 PPM	
warm water	handwash sink #2	100.00 Fahrenheit	
ambient	walk in freezer	9.00 Fahrenheit	IR
raw chicken	walk in cooler	35.00 Fahrenheit	
beans	steam table	150.00 Fahrenheit	
raw chicken	cold holding in ice container	41.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
warm water	handwash sink #1	100.00 Fahrenheit	
fried chicken	final cook	183.00 Fahrenheit	
warm water	restroom sink	100.00 Fahrenheit	
sanitizer: quat	3-comp sink	200.00 Fahrenheit	
mashed potatoes	steam table	145.00 Fahrenheit	
man n cheese	2 door heating unit	142.00 Fahrenheit	
cold slaw	walk in cooler	37.00 Fahrenheit	
fried chicked	warmer 1-door	145.00 Fahrenheit	
raw chicken	cold hold insert	40.00 Fahrenheit	
marinated raw chicken	cold hold insert	39.00 Fahrenheit	
shredded yellow cheese	cold hold insert	49.00 Fahrenheit	TPHC

Overall Comments:

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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 **12/7/2026**.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



Received By: ADRIAN GARCIA
PIC

Signed On: November 23, 2026