

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 FA0307419 - CHICK-FIL-A GILROY AT 10TH | | Site Address 7060 CHESTNUT ST, GILROY, CA 95020 | | Inspection Date 05/27/2026 | |
| Program PR0450928 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16 | | | Owner Name WHY NOT YOUR BEST LLC | | Inspection Time 12:00 - 13:30 |
| Inspected By GUILLERMO VAZQUEZ | Inspection Type ROUTINE INSPECTION | | Consent By JONATHAN B. | FSC Jonathan B. 4/7/29 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 95 |

| RISK FACTORS AND INTERVENTIONS | IN | OUT | | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
| | | Major | Minor | | | | |
| K01 Demonstration of knowledge; food safety certification | X | | | | | | S |
| 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 | | | | | | 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 | | | | | | 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 | X | |
| 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

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

Inspector Observations: Two floor drains by the cashier stations are draining slowly at the time of inspection; drains maybe clogged. No other sinks or drains within the facility are overflowing.

[CA] Have drains looked at to drain properly.

[SA] Facility has contacted a contractor to have drains looked at.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Faucet within the 3-compartment sink is leaking.

[CA] Repair plumbing fixture and maintain in clean and good repair.

2. Floor drains in the back of the facility have debris build up at the time of inspection.

[CA] regularly clean drains to avoid any clogging or overflow.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|------------------------|--------------------------------|-------------------|-------------------------|
| Mac and cheese | Hot holding | 163.00 Fahrenheit | |
| Cheese | Prep table #2 | 40.00 Fahrenheit | |
| Raw chicken | Prep table | 39.00 Fahrenheit | |
| Milk | Under counter refrigeration #2 | 39.00 Fahrenheit | |
| Cut fruit | Under counter refrigeration #3 | 39.00 Fahrenheit | |
| Eggs | Walk in | 38.00 Fahrenheit | |
| Chicken salad | Under counter refrigeration | 39.00 Fahrenheit | |
| Cut tomato | Prep table #2 | 40.00 Fahrenheit | |
| Warm water | Hand wash/restroom | 100.00 Fahrenheit | |
| Cheese | Prep table #3 (salad) | 39.00 Fahrenheit | |
| Sanitizer (Quats) | 3-Compartment | 200.00 PPM | |
| Sanitizer (High temp.) | Dish washer | 160.00 Fahrenheit | |
| Hot water | 3-Compartment/prep/mop sinks | 120.00 Fahrenheit | |
| Cooked chicken | Metal tray | 72.00 Fahrenheit | Cooling for about 1hr |
| Fried chicken | Heat lamp | 155.00 Fahrenheit | |
| Ambient | Reach in freezer | 5.00 Fahrenheit | |
| Cheese | Walk in | 38.00 Fahrenheit | |
| Cooked chicken | Cook line | 210.00 Fahrenheit | Final cook temperature. |
| Raw chicken | Reach in | 39.00 Fahrenheit | |

Overall Comments:

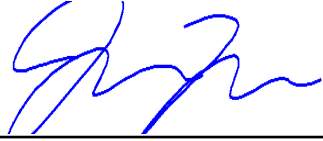
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/10/2026**. 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.

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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



Received By: Jonathan B.
Owner

Signed On: May 27, 2026