

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 FA0240119 - EL POLLO LOCO		Site Address 1090 S WHITE RD, SAN JOSE, CA 95127		Inspection Date 08/02/2023	
Program PR0340144 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name COASTAL VALLEY ENTERPR		Inspection Time 14:30 - 15:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By MARIA	FSC Maria Olivas 07/27/2024	

Placard Color & Score
GREEN
97

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						S
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						
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		
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		
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

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: Sanitizing bucket at the prep line behind the cashier measured less than 200 PPM quaternary ammonia.

[CA] Maintain chemical solution at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

Allow sanitizer dispenser system to "prime" and dispense sanitizer. Test solution prior to refilling sanitizer buckets. Maintain test strips at the ware washing area for easy access for employees.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Corn	Steam table	151.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Corn	Hot holding unit	138.00 Fahrenheit	
Warm water	Hand wash stations	103.00 Fahrenheit	
Grilled chicken	Grill	171.00 Fahrenheit	Final cooking temperature
Hot water	Three-compartment sink	121.00 Fahrenheit	
Diced chicken breast	Steam table	162.00 Fahrenheit	
Water	Cook line - reheating bath	200.00 Fahrenheit	
Pico de gallo	Walk-in refrigerator	38.00 Fahrenheit	
Gacamole with diced tomatoes	Refrigerated top insert	41.00 Fahrenheit	
Cooked chicken breast	Walk-in refrigerator	41.00 Fahrenheit	
Salsa cups	Undercounter refrigerator	41.00 Fahrenheit	Front cashier station
Guacamole with diced tomatoes	Walk-in refrigerator	39.00 Fahrenheit	
Pico de gallo	Refrigerated top insert	39.00 Fahrenheit	
Beans	Steam table	198.00 Fahrenheit	
Diced chicken breast	Hot holding drawer	147.00 Fahrenheit	
Rice	Steam table	167.00 Fahrenheit	
Diced chicken thighs	Steam table	168.00 Fahrenheit	
Diced chicken thighs	Hot holding drawer	143.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	39.00 Fahrenheit	
Rice	Hot holding unit	172.00 Fahrenheit	
Beans	Hot holding unit	182.00 Fahrenheit	
Mashed potatoes	Steam table	174.00 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 **8/16/2023**. 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: Maria M.
Manager

Signed On: August 02, 2023