

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 12/27/2024
Program PR0340144 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name COASTAL VALLEY ENTERPR	Inspection Time 09:50 - 10:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By MARIA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/24/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/27/2024

Cited On: 12/24/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 12/27/2024

Minor Violations

Cited On: 12/24/2024

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, 114125(b), 114141

Compliance of this violation has been verified on: 12/27/2024

Cited On: 12/27/2024

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

Inspector Observations: The maximum warm water temperature on the handwash sink located by the preparation sink was measured at 65 OF.

[CA] Raise the water temperature on the handwash sink to 100 ppm immediately.

Follow-up By
12/27/2024

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	124.00 Fahrenheit	
Chicken	Final cook	165.00 Fahrenheit	
Rice	Steam table	158.00 Fahrenheit	
Beans	Steam table	165.00 Fahrenheit	

Overall Comments:

This is a follow-up inspection to the routine inspection that was conducted on 12/24/2024. The facility was issued a conditional pass due to the lack of hot water on three compartment sink and soap supply on the handwash sink located next the preparation sink. During today's follow-up inspection, 124 oF warm water was measured on the three compartment warewash sink. A soap dispenser is installed on the handwash sink located by the preparation area as well.

Therefore, the facility is issued a green placard. However, the above violation must be corrected immediately as well.

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 **1/10/2025**. 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 Amezcuita
Assistant Manager

Signed On: December 27, 2024