

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 FA0208752 - KFC/A&W RESTAURANT		Site Address 3144 S BASCOM AV, SAN JOSE, CA 95124		Inspection Date 01/16/2025	
Program PR0300116 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HARMAN-PARLEY, INC.		Inspection Time 14:20 - 15:35
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By KRYSTAL (M) & BERNIE (AQ)	FSC Krystal Montiel 12/21/29		

Placard Color & Score
GREEN
93

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
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				N
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						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		X
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0208752 - KFC/A&W RESTAURANT	Site Address 3144 S BASCOM AV, SAN JOSE, CA 95124	Inspection Date 01/16/2025
Program PR0300116 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name HARMAN-PARLEY, INC.	Inspection Time 14:20 - 15:35
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured bag of raw chicken holding at 45F in walk-in-cooler (left) for less than 4 hours.
[CA] Maintain all PHFs cold held at or below 41F.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking thermo test strip to test level of hot water at high temp dish machine. [CA]
Provide thermo test strips.

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: Measured ambient air temperature of walk-in-cooler (left) holding at 45F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
fried chicken	2 door reach in warmer	160.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
warm water	handsink (2 prep & 2RR)	100.00 PPM	
chicken pot pie	walk-in (right)	41.00 Fahrenheit	
mac and cheese	walk-in (right)	41.00 Fahrenheit	
fried chicken	2 door reach in warmer	164.00 Fahrenheit	
raw chicken chucks	walk-in (left)	49.00 Fahrenheit	diligent prep
original chicken	2 door reach in warmer	148.00 Fahrenheit	
sliced tomatoes	cold inserts	41.00 Fahrenheit	
quat	warewash/sani bucket	200.00 PPM	
chicken pieces	walk-in (left)	39.00 Fahrenheit	
fried chicken	fryer	198.00 Fahrenheit	between 198F - 202F
tenders	2 door upright warmer	146.00 Fahrenheit	
fries	2 door upright freezer	0.90 Fahrenheit	
meat	walk-in-freezer (right)	17.10 Fahrenheit	
raw chicken pieces	walk-in (left)	49.00 Fahrenheit	diligent prep
hot water	high temp dish machine	169.00 Fahrenheit	
raw chicken	walk-in (left)	45.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0156073

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 **1/30/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0208752 - KFC/A&W RESTAURANT	Site Address 3144 S BASCOM AV, SAN JOSE, CA 95124	Inspection Date 01/16/2025
Program PR0300116 - FOOD PREP / FOOD SVC OP. 6-25 EMPLOYEES RC 2 - FP13	Owner Name HARMAN-PARLEY, INC.	Inspection Time 14:20 - 15:35

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: Krystal Montiel
Manager

Signed On: January 16, 2025