

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 12/24/2024		Placard Color & Score YELLOW 79		
Program PR0340144 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name COASTAL VALLEY ENTERPR		Inspection Time 13:00 - 14:45			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By MARIA AMEZQUITA				FSC Daniel Velansquez 3/20/2028

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		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						
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	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		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		

OFFICIAL INSPECTION REPORT

Facility FA0240119 - EL POLLO LOCO	Site Address 1090 S WHITE RD, SAN JOSE, CA 95127	Inspection Date 12/24/2024
Program PR0340144 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name COASTAL VALLEY ENTERPRISES	Inspection Time 13:00 - 14:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *There was no soap supply on the handwash station located by the preparation sink.
[CA] Refill the wall-mounted soap dispenser immediately. Until the wall-mounted soap dispenser is refilled/fixed, provide a pump-type soap dispenser. The facility manager provided a pump-type soap dispenser (COS).*

Follow-up By
12/24/2024

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

Inspector Observations: *The maximum water temperature on the manual three compartment wash sink was varying between 80 oF and 98 oF.
[CA] Adjust the water heater temperature to raise the water temperature on the manual three compartments sink to 120 oF. A maintenance person was called and adjusted the temperature to 120 oF (COS).*

Follow-up By
12/24/2024

The maximum warm water temperature on the handwash sink was measured at 65 OF.

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

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: *Some recently washed utensils were stacked together on the utensil storage shelf.
[CA] Air dry all clean utensils before staking them together.*

Follow-up By
12/24/2024

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

Inspector Observations: *The ceiling structure that opens into the roof was open to remove the steam created in the cooking area.
[CA] To prevent insect or rodent infestation, please keep the opening always closed.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Salsa	Preparation fridge	41.00 Fahrenheit	
Chicken	Cooking	178.00 Fahrenheit	
Chicken	Walk-in cooler	38.00 Fahrenheit	
Beans	Steam table	165.00 Fahrenheit	
Cheese	Preparation fridge	41.00 Fahrenheit	
Chicken	Steam table	165.00 Fahrenheit	
Soure creame	Preparation fridge	41.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	
Guacamole	Preparation fridge	39.00 Fahrenheit	

Overall Comments:

Note: Food safety manager certificate: Daniel Velansquez - 3/20/2028

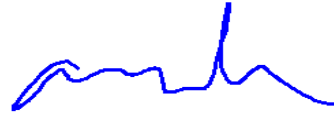
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **1/7/2025**. 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 FA0240119 - EL POLLO LOCO	Site Address 1090 S WHITE RD, SAN JOSE, CA 95127	Inspection Date 12/24/2024
Program PR0340144 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name COASTAL VALLEY ENTERPRISES	Inspection Time 13:00 - 14:45

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 24, 2024