

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 FA0210031 - KENTUCKY FRIED CHICKEN-552		Site Address 552 E SANTA CLARA ST, SAN JOSE, CA 95112		Inspection Date 02/12/2026	
Program PR0301038 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HARMAN-PARLEY, INC.		Inspection Time 15:30 - 17:10
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By ADELINA	FSC Adelina Alvarez Garcia 11/10/2027	

Placard Color & Score
GREEN
87

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						S
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						
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			
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K14 - 8 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:

1. Quaternary Ammonia sanitizer at the three compartment sink measured at 0 PPM while actively ware washing.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] PIC checked the bottle of the dispenser. bottle was missing an adapter to allow automatic dispenser to function properly. Adapter was replaced, basin refilled, and dishes were sanitized.

2. Facility was not washing, rinsing, and sanitizing chicken breeding tubs every 4 hours. Per PIC and staff, they wash, rinse, and sanitize the chicken breeding equipment once at night.

[CA] In use preparation surfaces shall be cleaned at least every 4 hours or as required.

[COS] Tubs and related equipment were sanitized immediately.

Minor Violations

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

Inspector Observations:

Facility's hot water supply was not consistent. Hot water at the three compartment sink would rise to 140F and swiftly drop between 105-110F. Hot water at the prep sink and the mop sink would rise to 100F and then steadily drop below 100F. Both restroom handwash sinks lacked water above 100F. Kitchen handwash sinks were able to sustain warm water for at least 15 seconds.

Follow-up By
02/13/2026

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

Note: Facility changed their water heater setting from "A" to "B". Water was tested after about 30 minutes of change and water temperature seemed to remain the same. A follow up inspection will be conducted to verify hot water.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Per PIC, facility changed their water heater two months ago. No plans were submitted to this department for approval.

Follow-up By
02/19/2026

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans to this department for approval of the water heater within 1 week. Submit plans either in person at our office or via email to dehplancheck@deh.sccgov.org

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	0.00 PPM	
Fried Chicken	Walk in Cooler	39.00 Fahrenheit	Thawing; Cooled in walk in freezer day before.
Chicken Pot Pie	Final Reheat	190.00 Fahrenheit	
Water	Prep Sink	100.00 Fahrenheit	
Chicken Pot Pie	Walk in Cooler	40.00 Fahrenheit	
Fried Chicken	Hot Hold	150.00 Fahrenheit	
Mac and Cheese	Walk in Cooler	29.00 Fahrenheit	Thawing
Quaternary Ammonia - Sanitizer	Three Compartment Sink	0.00 PPM	200 PPM, after adding adapter.
Water	Handwash Sink	100.00 Fahrenheit	
Fries	Upright Freezer	0.00 Fahrenheit	IR
Fried Chicken	Final Cook	200.00 Fahrenheit	
Mashed Potatoes	Steam Table	150.00 Fahrenheit	
Mac and Cheese	Steam Table	140.00 Fahrenheit	
Water	Three Compartment Sink	106.00 Fahrenheit	reached max of 140F, dropped swiftly
Water	Restroom Handwash Sinks	90.00 Fahrenheit	

Overall Comments:

Notes:

- Installed water heater specifications:

Bradford White
Model No. ULG275H763N
75 US Gal
76,000 BTU/hr

- Plumbing Fixtures:

1x Three Compartment Sink (Large first basin)
1x Prep Sink
1x Mop Sink
2x Lavatories
2x Handwash Sinks in Kitchen

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 **2/26/2026**. 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.

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

Adelina

Received By: Adelina
 Manager

Signed On: February 12, 2026