

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 FA0206970 - EL POLLO LOCO #3226		Site Address 1725 BRANHAM LN, SAN JOSE, CA 95118		Inspection Date 11/06/2024		Placard Color & Score GREEN 93		
Program PR0304410 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name R-VORP-CORP		Inspection Time 16:00 - 17:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By CECILIA ACUNA (SL) & LETICIA				FSC Leticia Cipriano 9/2/27

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						S
K07	Proper hot and cold holding temperatures			X	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		
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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

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

Inspector Observations: Measured cooked chicken breast holding between 132F - 134F in 2 door under warmer at point of sell (POS). [CA] Maintain all PHFs hot held at or above 135F. [COS] Operator directed to reheat PHFs to 165F.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Measured 0ppm quat concentration at middle cooks line. [CA] Maintain quat concentration at 200ppm or as specified by manufacturer. [COS] Operator remade quat concentration. Final reading at 200ppm.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: 1. Found missing atmospheric pressure valve at mop sink. [CA] Replace atmospheric pressure valve.
2. Found leaking faucet at warewash sink (right side) when water knob is off. [CA] Secure leak.**

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chicken breast	2 door under warmer at POS	132.00 Fahrenheit	between 132F - 134F. Far Left. COS-Operator reheated PHFs to 165F.
chicken	grill	169.00 Fahrenheit	
diced chicken	hot holding	170.00 Fahrenheit	
warm water	handsink (prep & 2RR)	100.00 Fahrenheit	
shredded chicken	hot holding	189.00 Fahrenheit	
corn	1 door reach in warmer	141.00 Fahrenheit	
raw chicken breast	walk-in	38.00 Fahrenheit	
sauce	1 door reach in	37.00 Fahrenheit	
beans	hot holding	145.00 Fahrenheit	
vegetables	2 door upright freezer	6.90 Fahrenheit	
shredded chicken	hot holding (L)	164.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
rice	hot holding	154.00 Fahrenheit	
diced chicken	1 door reach in warmer	146.00 Fahrenheit	
grated cheese	cold top	40.00 Fahrenheit	
raw chicken	walk-in	41.00 Fahrenheit	
shredded cheese	cold top	33.00 Fahrenheit	
shredded chicken	walk-in	41.00 Fahrenheit	
rice	cooks line	175.00 Fahrenheit	
chicken breast	2 door under warmer at POS	135.00 Fahrenheit	bewteen 135F - 167F.
quat	sani bucket	0.00 PPM	COS-final reading at 200ppm.
chicken	grill	145.00 Fahrenheit	between 145F - 162F, process of cooking

Overall Comments:

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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 **11/20/2024**. 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



Received By: Cecilla Acuna
Shift Lead

Signed On: November 06, 2024