

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

- No Consent By



OFFICIAL INSPECTION REPORT

Facility FA0290134 - CHICK-FIL-A BLOSSOM HILL AND ALMADEN EX		Site Address 1162 BLOSSOM HILL RD, SAN JOSE, CA 95118		Inspection Date 09/30/2026		Placard Color & Score GREEN 76		
Program PR0435116 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name JOSH MOTT		Inspection Time 09:50 - 13:30			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By FSC Josh Mott 06/03/2029				

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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		X			
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						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	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	X	
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	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	X
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee wiping nose area of face and returning to food prep without changing gloves and washing hands.

[CA] All employees shall change gloves and wash hands after bare contact with physical body surface before returning to food prep.

[COS] Employee washed her hands at hand sink and put on new gloves.

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: Observed front line handwashing sink measured at 72F.

Observed men's restroom handwashing sink measured at 110F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

[COS] PIC adjusted water temperature at front line and men's restroom handwashing sink.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed floor sink not properly draining wastewater.

[CA] Liquid waste shall be drained properly through floor sink. **[COS]** The floor sink drain was cleared and the water was draining properly.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed unlabeled white powder next to front line ice machine.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable. (Example: flour, sugar, salt, msg, etc.)

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Observed thermometers unavailable in front line bottom reach in coolers.

[CA] The thermometer in the reach-in refrigerators shall be placed where it is easily visible while checking refrigerator temperature.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Observed 2 outdoor refuse containers without lids in a not fully enclosed dumpster facility.

[CA] All refuse containers shall have properly closed-fitting lids to minimize vermin harborage.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed mops leaning against wall and not air drying properly.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

[COS] PIC readjusted mop heads to properly air dry and not touching the wall.

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

Inspector Observations: Observed missing grout on the floor in front of the mechanical warewashing machine.

The missing grout on the floor is causing build up of residue.

[CA] Repair/replace missing grout on floor.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Waffle fries	Walk-in freezer	-5.00 Fahrenheit	
Sliced tomato	Bottom prep line reach in cooler	38.00 Fahrenheit	
Shredd chicken	Walk-in cooler	39.00 Fahrenheit	
Salad mix	Front area bottom prep line reach in cooler	39.00 Fahrenheit	
Strawberry parfait	Front area bottom prep line reach in cooler	39.00 Fahrenheit	
Shredded chicken	Bottom prep line reach in cooler	37.00 Fahrenheit	
Milk	Walk in cooler	38.00 Fahrenheit	
Chicken nuggets	Under heat lamp	154.00 Fahrenheit	
Chocolate milk	front line bottom reach in cooler	39.00 Fahrenheit	
Scrambled eggs	Hot holding warming trays	164.00 Fahrenheit	
Chicken soup	Soup kettle hot holding unit	165.00 Fahrenheit	
Raw egg whites	Drawer cooler	31.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Egg Wash	Frying line	38.00 Fahrenheit	
Sliced cheese	Prep line cooler	53.00 Fahrenheit	TPHC.
Warm water	Front line handsink	72.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Quaternary Ammonia	from wall mounted dispenser	200.00 PPM	
Raw chicken	Frying line	38.00 Fahrenheit	

Overall Comments:

Join inspection with Colin Chu. Written report by Colin Chu.

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 **10/14/2026**. 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



Received By: Caleb Mott
PIC
Signed On: September 30, 2026