

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 FA0210348 - KENTUCKY FRIED CHICKEN #217		Site Address 6171 SANTA TERESA BL, SAN JOSE, CA 95123		Inspection Date 09/10/2020		Placard Color & Score RED 88
Program PR0302332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DEBBIE 243 INC		Inspection Time 14:15 - 16:00	
Inspected By JOSEPH SCOTT	Inspection Type ROUTINE INSPECTION	Consent By ESMERALDA	FSC ESMERALDA OCHOA MERCADO 04/20/2024			

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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		
K15 Food obtained from approved source	X						S
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					N
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	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	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

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: LIQUID WASTE FROM THE 3 COMPARTMENT SINK FLOOR SINK BACKING UP ONTO THE FLOORING AND POOLING IN DAMAGED TILES. [CA] REPAIR THE PLUMBING FLOOR SINK. KEEP ALL EMPLOYEES OUT OF THE AREA. CLEAN AND SANITIZE ALL FLOORS. EMAIL WHEN COMPLETED JOESPH.SCOTT@SCCGOV.ORG

Follow-up By 09/14/2020

Minor Violations

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: REAR HAND WASH SINK FAUCETS NOT PROPERLY WORKING [CA] REPAIR.

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

Inspector Observations: DAMAGED FLOOR TILES IN FACILITY [CA] REPAIR OR REPLACE.

Performance-Based Inspection Questions

Needs Improvement - Sewage and wastewater properly disposed.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN TENDERS	HOT HOLDING UNIT	155.00 Fahrenheit	
RAW CHICKEN	WALK IN REFRIGERATOR	35.00 Fahrenheit	
MILK	FRONT UNDERCOUNTER	38.00 Fahrenheit	
	REFRIGERATOR		
CHICKEN	HOT HOLDING TRAYS	151.00 Fahrenheit	
HOT WATER	REAR SINK	126.00 Fahrenheit	
AMBIENT	WALK IIN FREEZER	5.10 Fahrenheit	
CHICKEN	HOT HOLDING CABINET	174.00 Fahrenheit	

Overall Comments:

sbrereion@harmans.com

EMAIL ME WHEN THE PLUMBING IS REPAIRED.

