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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



Facility FA0210348 - KENTUCK	Site Address Inspection Da 48 - KENTUCKY FRIED CHICKEN #217 6171 SANTA TERESA BL, SAN JOSE, CA 95123 09/10/202				_	Color & Sc	ore		
Program	T FRIED CHICKEN #217	OTT TOTAL	Owner Name	7120	Inspection		R	ED	
	EP / FOOD SVC OP 6-25 EMPLOYI		DEBBIE 243 INC		14:15 - 1				
Inspected By JOSEPH SCOTT	Inspection Type ROUTINE INSPECTION	Consent By ESMERALDA	FSC ESME 04/20/		CHOA MER	CADO		38	
RISK FACTORS A	ND INTERVENTIONS			IN	OUT Major M	cos/sa	N/O	N/A	РВІ
	knowledge; food safety certificati	on		Х	Major M	inor	14.0	14// (S
	sease; reporting/restriction/exclus			X					
K03 No discharge from	· ' ·	3011		X					
	ting, drinking, tobacco use			X					
	erly washed; gloves used proper	rlv		X					S
	sh facilities supplied, accessible	ily .		X					S
<u> </u>	ld holding temperatures			X					S
	ealth control; procedures & recor	rde					X		-
K09 Proper cooling me	·	143					X		
K10 Proper cooking time				X					
<u> </u>	procedures for hot holding			1^			Х		
K12 Returned and rese				X			_ ^		
	lition, safe, unadulterated			$\frac{\lambda}{X}$					
K14 Food contact surfa				^			Х		
K15 Food obtained from	<u> </u>			Х			^		S
	hell stock tags, condition, display	vi		^				Х	
	Gulf Oyster Regulations	<u>y</u>						X	
-	ariance/ROP/HACCP Plan							X	
	ry for raw or undercooked foods							X	
	are facilities/schools: prohibited for	anda not baing offered						X	
K21 Hot and cold wate	· · · · · · · · · · · · · · · · · · ·	oods not being onered		Х				^	
				_ ^	X				N
-	ewater properly disposed			Х	$+^++$				IN
K23 No rodents, insect				Χ					
GOOD RETAIL PR								OUT	cos
	present and performing duties								
	eanliness and hair restraints								
	methods used; frozen food								
K27 Food separated ar	<u>'</u>								
K28 Fruits and vegetab									
	properly identified, stored, used								
	d storage containers identified								
	vice does prevent contamination								_
	eled and honestly presented								
K33 Nonfood contact s									_
	s: installed/maintained; test strips								
	s: Approved, in good repair, ade								
	s, linens: Proper storage and use	е							
K37 Vending machines K38 Adequate ventilation/lighting; designated areas, use									
		е							
K39 Thermometers pro									
K40 Wiping cloths: prop								V	
	d, installed, in good repair; prope							Х	_
	properly disposed; facilities main								
	perly constructed, supplied, clea								
	good repair; Personal/chemical	i storage; Adequate vermin	-proofing					V	
K45 Floor, Walls, ceiling	gs: built,maintained, clean							Х	\vdash

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OFFICIAL INSPECTION REPORT

Facility FA0210348 - KENTUCKY FRIED CHICKEN #217	Site Address 6171 SANTA TERESA BL, S	Inspection Date 09/10/2020			
Program PR0302332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC		er Name EBBIE 243 INC	Inspection Time 14:15 - 16:00		
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

<u>Item</u>	<u>Location</u>	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:

sbreregion@harmans.com

EMAIL ME WHEN THE PLUMBING IS REPAIRED.

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OFFICIAL INSPECTION REPORT

Facility FA0210348 - KENTUCKY FRIED CHICKEN #217	Site Address	Inspection Date 09/10/2020	
FAUZ 10346 - KENTUCKT FRIED CHICKEN #217	6171 SANTA TERESA BL, SAN JOSE, CA 95123		03/10/2020
Program	Owner Name	Inspection Time	
PR0302332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC	DEBBIE 243 INC	14:15 - 16:00	

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

Dear Permit Holder:

On July 2, 2020, the County of Santa Clara Public Health Officer issued a new mandatory legal order ("Order") that addresses long-term risk reduction measures to prevent the spread of COVID-19. The order is effective on July 13, 2020, and shall continue to be in effect until it is rescinded, superseded, or amended in writing by the Health Officer.

The Order imposes new requirements on facilities operating in the County, including but not limited to the following:

• Online submittal of a Social Distancing Protocol:

For instructions and access to the submittal website please click here: COVID19Prepared.org. Once submitted, required signage will be available for printing and is required to be posted. All Social Distancing Protocols will be stored and available in a publicly accessible database.

• Operating in compliance with Mandatory Directives:

The Mandatory Directive for Food Facilities has been created to explain how all food facilities shall operate. Additionally, food facilities that offer outdoor dining must comply with the Mandatory Directive for Outdoor Dining.

· Abiding by Density Limitations:

All businesses must now abide by the Density Limitations by limiting the number of staff and customers in the food facility. See the applicable Mandatory Directives for further details.

• Mandatory Reporting Regarding Personnel Contracting COVID-19:

In the event that a food facility learns that any of its personnel is a confirmed positive case of COVID-19 and was at the workplace in this timeframe, the food facility is required to report the positive case within four hours to the Public Health Department. Visit sccsafeworkplace.org for reporting requirements.

For additional information on the Health Officer Risk Reduction Order and the Executive Summary (https://www.sccgov.org/sites/covid19/Pages/order-health-officer-07-02-20.aspx), including Frequently Asked Questions, please visit the SCC Public Health Department website at http://sccphd.org/coronavirus and the County Department of Environmental Health website at http://EHinfo.org/coronavirus. Please send specific questions related to food service operations to dehweb@cep.sccgov.org.

Thank you for your cooperation.

CLOSURE / PERMIT SUSPENSION NOTICE

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 9/24/2020. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

Legend:

[CA] Corrective Action
[COS] Corrected on Site
[N] Needs Improvement
[NA] Not Applicable
[NOI 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: ESMERALDA

MANAGER

Signed On: September 10, 2020