

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 FA0200184 - KENTUCKY FRIED CHICKEN-1805		Site Address 1805 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 05/06/2025	
Program PR0301398 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HARMAN-PARLEY, INC.		Inspection Time 10:20 - 11:40
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By ANA	FSC Alix Hernandez 03/23/2028	

Placard Color & Score
GREEN
85

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						
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				
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	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		
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

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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: Washed and wet containers stacked on top of each other at 3 comp sink.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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

Inspector Observations: Hot water valves were turned off at prep sink and customer restroom hand sink.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[COS]: Hot water valves were turned on. At least 120F observed at prep sink and 100F observed at customer restroom hand sink.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One dead adult cockroach in the basin of the prep sink next to 3 comp sink. No other vermin evidence found after thorough inspection of the facility. Pest control report from Orkin from 05/02/2025 stated no pest activity found. Per Manager, pest control service occurs twice per month.

[CA]: The premises of each food facility shall be kept free of vermin. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

[COS]: Manager removed evidence of dead cockroach. Specialist instructed Manager to wash and sanitizer prep sink.

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

Inspector Observations: Multiple boxes of raw chicken stored directly on the floor in walk in cooler and walk in freezer.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable.

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. At the 3 comp sink, the waste water drain pipe was not properly aligned to the floor sink to prevent spillage of waste water. Minor spillage of waste water onto floor observed.

[CA]: Properly align waste water drain pipe to prevent spillage onto floor.

[SA]: Staff removed floor sink grate to prevent waste water spillage onto floor.

2. At the 3 comp sink, observed minor leak from waste water drain pipe onto floor.

[CA]: Repair waste water drain pipe and remove leak.

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

Inspector Observations: 1. Accumulation of standing water on the floor to the left of cash register.

[CA]: Remove standing water and maintain floor clean.

2. Floor in front of walk in freezer in disrepair.

[CA]: Repair floor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
mashed potatoes	prep top warmer	158.00 Fahrenheit	
chicken	hot box 2	181.00 Fahrenheit	
gravy	warmer 2	168.00 Fahrenheit	
chicken	hotbox 1	161.00 Fahrenheit	
nuggets	warmer 1	155.00 Fahrenheit	
Quat sanitizer	3 comp sink	400.00 PPM	
pot pie	walk in cooler 2	41.00 Fahrenheit	
water	hand sink front	100.00 Fahrenheit	
mac and cheese	walk in cooler 2	40.00 Fahrenheit	
raw chicken	walk in cooler 1	37.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
mac and cheese	prep top warmer	151.00 Fahrenheit	

Overall Comments:

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 **5/20/2025**. 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: Abdon Ariza
Manger

Signed On: May 06, 2025