

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 FA0211267 - KENTUCKY FRIED CHICKEN @ 983		Site Address 983 MERIDIAN AV, SAN JOSE, CA 95126		Inspection Date 01/26/2026	
Program PR0301911 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HARMAN-PARLEY, INC.		Inspection Time 15:05 - 16:20
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ARACELY, ELIZABETH (AM) & VERONICA (M)	
				FSC Veronica Alvarado 12/14/28	

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						
K06	Adequate handwash facilities supplied, accessible		X		X			N
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						
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	X	
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Measured water temperature holding at 121F at hand wash station located next to 1-compartment sink. Hand wash station is under a mixer system. Observed ONLY a knee peddle provided. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Operator directed to use other hand wash station located in front of walk-in-freezer near by.

Minor Violations

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

Inspector Observations: Found one DEAD cockroach under the soda box near office area. [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Continue to provide approved pest control services.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Measured 0ppm quat concentration at sani bucket located at front station (left side). [CA] Maintain quat concentration 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 goose neck faucet at 3-compartment sink removed. Found ONLY (2x) spray nozzle provided. [CA] Reinstall goose neck faucet at warewash sink where goose neck faucet shall be able to reach each compartment.
2. Found a leak at cold water knob at warewash sink (left side) when water knob is on. [CA] Secure leak.**

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/1-comp	120.00 Fahrenheit	
warm water	handsink (front near walk-in-freezer)	103.00 Fahrenheit	under mixer valve (knee peddle)
fried chicken	2 door warmer	155.00 Fahrenheit	under time as a public health control (TPHC), color mark observed
shredded cheese	cold inserts	41.00 Fahrenheit	
quat	sani bucket (back prep)	200.00 PPM	
chicken pot pie	walk-in-cooler (middle)	39.00 Fahrenheit	
ambient	walk-in-freezer(left)	-4.30 Fahrenheit	
mac & cheese	walk-in-cooler (middle)	29.00 Fahrenheit	
chicken thigh	counter	166.00 Fahrenheit	
original chicken	2 door warmer	139.00 Fahrenheit	under TPHC, color mark observed
mac & cheese	hot inserts	137.00 Fahrenheit	
quat	sani bucket (front)	0.00 PPM	
chicken breast	2 door upright warmer	135.00 Fahrenheit	under TPHC, color mark observed
hot water	handsink (back near 1-comp)	121.00 Fahrenheit	under mixer valve (knee peddle), SA-Operator directed to use other hand sink in kitchen.
raw chicken	walk-in-cooler (right)	40.00 Fahrenheit	

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 2/9/2026. 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: Veronica Alvarado
Store Manager

Signed On: January 26, 2026