

# 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 07/15/2024
Program PR0301398 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name HARMAN-PARLEY, INC.	Inspection Time 13:45 - 14:45
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By ABDON

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 07/15/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: At time of inspection, 1 live adult cockroach was observed under the batter prep table and 5+ nymph cockroaches observed inside the table leg of the batter prep table. Dead cockroaches also observed on glue traps in the following locations: one behind upright warmer, two under the handwash sink located by the batter prep table, one next to the cook line. [CA] Facility shall be kept free of vermin and vermin debris.**

**Facility is CLOSED due to vermin infestation and shall cease all food operations. Facility will remain closed until there is no longer evidence of an active vermin infestation.**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

**Follow-up inspection for cockroaches.**

**At time of inspection, 1 live adult cockroach was observed under the batter prep table and 5+ nymph cockroaches observed inside the table leg of the batter prep table.**

**Dead cockroaches also observed on glue traps in the following locations: one behind upright warmer, two under the handwash sink located by the batter prep table, one next to the cook line.**

**Facility is CLOSED due to vermin infestation and shall cease all food operations. Facility will remain closed until there is no longer evidence of an active vermin infestation.**

**Facility shall:**

**Obtain service of a licensed pest control service. Provide service report from pest control upon follow-up inspection**

**Eliminate all live and dead cockroaches from facility and sanitize affected areas.**

**Seal or repair areas of harborage (gaps, holes, or crevices)**

**Please contact the main office at 408-918-3400 or district specialist to schedule a follow-up inspection to re-open facility.**

**This is a subsequent follow-up inspection and will be billed \$290/hour, minimum one hour, during normal business hours (Mon - Fri 7:30am - 4:30pm), and \$629/hour, minimum two hours, during non business hours and subject to availability of an inspector.**

**Additional follow-up inspections will also be charged.**

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## 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 7/29/2024. 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
[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



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**Received By:** Abdon  
Manager

**Signed On:** July 15, 2024