

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 FA0211845 - EL POLLO LOCO #3516 | | Site Address 2505 EL CAMINO REAL, SANTA CLARA, CA 95051 | | Inspection Date 11/27/2024 | |
| Program PR0304748 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name WKS RESTAURANT CORPOF | | Inspection Time 10:00 - 10:30 |
| Inspected By MAMAYE KEBEDE | | Inspection Type FOLLOW-UP INSPECTION | | Consent By JOEL MARTINEZ | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 11/15/2024

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

Compliance of this violation has been verified on: 11/27/2024

Cited On: 11/15/2024

K14 - 8 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

Compliance of this violation has been verified on: 11/27/2024

Minor Violations

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|------------------------|-------------------|----------|
| cole slaw | Preparation fridge | 38.00 Fahrenheit | |
| Mashed potato | Steam table | 175.00 Fahrenheit | |
| Quaternary ammonia | Three compartment sink | 200.00 PPM | |
| Chicken | Grill | 174.00 Fahrenheit | |

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 11/15/24. The facility was issued a conditional pass for failing to sanitize utensils with approved sanitizer and for the lack of paper towel supplies in both restrooms. These issues are confirmed to be corrected today. Therefore, the facility is issued a pass green placard.

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 **12/11/2024**. 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.

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: Joel Martinez
 Manager
Signed On: November 27, 2024