

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 FA0254164 - KENTUCKY FRIED CHICKEN		Site Address 8080 WREN AV, GILROY, CA 95020		Inspection Date 05/17/2022	
Program PR0370668 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name HARMAN-RON & RENE INC		Inspection Time 12:30 - 13:30
Inspected By MOJGAN KAZEMI		Inspection Type ROUTINE INSPECTION		Consent By DESTINY CABRERA	
				FSC MARISOL CHAVEZ 5/17/2023	

Placard Color & Score
YELLOW
78

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X		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						S
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		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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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

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

Inspector Observations: LACK OF PAPER TOWELS ARE ONE OF TWO RESTROOMS AS WELL AS ONE OF TWO HAND WAS SINKS. PIC INDOCATED THEY WERE ON BACK ORDER BUT SHOULD BE RECEIVED TODAY OR TOMORROW. [CA] ENSURE PAPER TOWELS ARE AVAILABLE INSIDE DISPENSERS AT ALL TIMES. [SA] ONE RESTROOM WILL BE CLOSED UNTIL PAPER TOWELS ARE AVAILABLE. NAPKINS PROVIDED AT THE FRONT KITCHEN HAND WASH SINK.

Follow-up By
05/20/2022

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FLOOR SINK UNDER THE FOOD PREP SINK IS FILLED TO THE TOP WITH WASTEWATER AND NOT DRAINING PROPERLY. FOOD PREP SINK BASIN WAS PLUGGED AT THIS TIME. EVIDENCE OF OVERFLOW NOTED AROUND THE FOOD PREP AND WAREWASH SINKS. PIC INDICATED THE FLOOR SINK GETS FILLED WITH FOOD PARTICLES AND DOES NOT DRAIN QUICKLY. [CA] ENSURE ALL PLUMBING AND FLOOR SINKS ARE PROPERLY DRAINING IN A MANNER THAT PREVENTS OVERFLOW. [COS] ALL FOOD PREP ORDERED TO CEASE AT THIS TIME UNTIL THE FLOOR SINK WAS UNPLUGGED AND ALL IMPACTED AREAS WERE CLEANED AND SANITIZED.

Follow-up By
05/20/2022

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: CARDBOARD NOTED ON THE FLOOR OF THE WALK IN. [CA] ENSURE APPROVED MATERIALS ARE USED IN THE FACILITY. MATERIALS SHALL BE SMOOTH, CLEANABLE AND NONABSORBENT. DISCARD CARDBOARD PROPERLY ONCE CONTENTS ARE EMPTIED.

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: COLD WATER HANDLE AT FRONT HANDWASH SINK IS INOPERABLE. [CA] ENSURE BOTH HOT AND COLD WATER ARE AVAILABLE AT ALL SINKS.

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

Inspector Observations: EXCESS FOOD DEBRIS AND STAINING NOTED AT ALL FLOOR SINKS AND SURROUNDING FLOORS. [CA] THOROUGHLY CLEAN AND MAINTAIN IN SANITARY MANNER.

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>
GRAVY	HOT HOLDING	137.00 Fahrenheit	
WATER	WAREWASH	120.00 Fahrenheit	
CORN	HOT HOLDING	167.00 Fahrenheit	
CHICKEN	WALK IN	38.00 Fahrenheit	
WATER	HANDWASH	100.00 Fahrenheit	
WATER	FOOD PREP	120.00 Fahrenheit	
QUAT AMMONIA	WAREWASH	200.00 PPM	
COLESLAW	WALK IN	40.00 Fahrenheit	
CORN	WALK IN	40.00 Fahrenheit	
WATER	JANITORIAL	120.00 Fahrenheit	
CHICKEN BREAST	HOT HOLDING	156.00 Fahrenheit	
WATER	FRONT HANDWASH	100.00 Fahrenheit	
WATER	RESTROOM	100.00 Fahrenheit	
MASHED POTATOES	HOT HOLDING	177.00 Fahrenheit	
COLESLAW	PREP	40.00 Fahrenheit	
CHICKEN	HOT HOLDING	167.00 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 **5/31/2022**. 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: DESTINY CABRERA

Signed On: May 17, 2022