

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 FA0271432 - CHICK-FIL-A		Site Address 53 HEADQUARTERS DR, SAN JOSE, CA 95134		Inspection Date 05/05/2026	
Program PR0409893 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name TAK, WONG		Inspection Time 09:35 - 11:25
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION		Consent By JARED	FSC Tak Wong 01/06/2028	

Placard Color & Score
GREEN
93

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						S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						S
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding	X						S
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						
K23 No rodents, insects, birds, or animals	X						S

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		
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		X
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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed rubbing eyes, then resumed food preparation.

Employee observed scratching nose, then resumed food preparation.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat food.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

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:

Left-side faucet at the four-compartment dishwashing sink observed leaking.

[CA] Repair leak and maintain plumbing in good repair to prevent the attraction of pests/vermin.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

REPEAT VIOLATION

Unsecured CO2 tank maintained next to the soda syrup dispensers in the back kitchen area.

[CA] Chain or secure to a rigid structure to prevent accidental discharge.

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>
raw chicken	thawing refrigerators (upright) 1-5	34.00 Fahrenheit	34F - 39F
hot water	prep sinks	120.00 Fahrenheit	
honey mustard	reach-in cooler - bagging station - right	37.00 Fahrenheit	
milk	walk-in cooler	40.00 Fahrenheit	
raw chicken	cold hold - chicken dredging station	36.00 Fahrenheit	
patties	oven	179.00 Fahrenheit	final reheat temp
reduced fat milk	reach-in cooler - service window	37.00 Fahrenheit	
frozen fries	upright freezer - fries station	17.00 Fahrenheit	
soft serve mix	upper hoppers - soft serve machine	36.00 Fahrenheit	
sliced chicken	prep cooler - salad line	39.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	171.00 Fahrenheit	
frozen chicken	walk-in freezer	9.00 Fahrenheit	
fried chicken	chicken station - hot hold	158.00 Fahrenheit	
waffle fries	hot hold - fry station	137.00 Fahrenheit	
warm water	hand sink - men's restroom	100.00 Fahrenheit	
milk	two-door reach-in cooler - front service	40.00 Fahrenheit	
sliced tomatoes	prep cooler - salad line	39.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
grilled chicken	prep cooler - sandwich prep line	38.00 Fahrenheit	
egg omelette	basket hot hold	160.00 Fahrenheit	
american cheese	walk-in cooler	40.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
assembled fruit cup	reach-in cooler - bagging station - left	33.00 Fahrenheit	
quaternary ammonium sanitizer	four compartment dishwashing sink	200.00 PPM	
shredded cheese	prep cooler - sandwich prep line	37.00 Fahrenheit	
dredging mixture	cold hold - chicken dredging station	36.00 Fahrenheit	
hot water	four compartment dishwashing sink	120.00 Fahrenheit	
grilled chicken breast	two-door reach-in cooler - kitchen - right	39.00 Fahrenheit	
blue cheese crumble	prep cooler - sandwich prep line	38.00 Fahrenheit	

Overall Comments:

CDFA license for soft serve machine provided.

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 **5/19/2026**. 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.

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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: Tak Wong
Operator

Signed On: May 05, 2026