

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 FA0211635 - CHICK-FIL-A EL CAMINO REAL @ SCOTT		Site Address 1950 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 09/05/2024
Program PR0302228 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name GREEN HAWKE LLC	Inspection Time 14:45 - 15:10
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By JOE	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
SPICY CHICKEN	HOT HOLDING	180.00 Fahrenheit	
LETTUCE	COLD HOLDING	40.00 Fahrenheit	
SPICY CHICKEN	WALK IN FREEZER	20.00 Fahrenheit	
SANITIZER	BUCKET	200.00 PPM	
VEG SANITIZER	FOOD PREP SINK	70.00 Fahrenheit	
HOT WATER	HIGH TEMP DISHWASHER	171.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
SPICY CHICKEN	THAWING-REFRIGERATION	38.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
TOMATOES	COLD HOLDING	38.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
SPICY CHICKEN	COOKING	205.00 Fahrenheit	

Overall Comments:

Complainant and another person ate spicy chicken sandwich on 8/30/24 around 11:00am and got sick on 8/30/24 around 4:00pm. During the Food Critical Hazard investigation on 9/5/24 we did not find anything that can lead to a food borne illness.

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 **9/19/2024**. 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: JOE
 OWNER
Signed On: September 05, 2024