

# 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

<b>Facility</b> FA0211267 - KENTUCKY FRIED CHICKEN @ 983		<b>Site Address</b> 983 MERIDIAN AV, SAN JOSE, CA 95126		<b>Inspection Date</b> 04/21/2021		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>98</b> </div>		
<b>Program</b> PR0301911 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> DEBBIE 243 INC		<b>Inspection Time</b> 13:20 - 13:50			
<b>Inspected By</b> THAO HA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SCOTT MCLEOD				<b>FSC</b> Scott McLeod 7/09/2024

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						
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						
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		
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		
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		

# OFFICIAL INSPECTION REPORT

Facility FA0211267 - KENTUCKY FRIED CHICKEN @ 983	Site Address 983 MERIDIAN AV, SAN JOSE, CA 95126	Inspection Date 04/21/2021
Program PR0301911 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name DEBBIE 243 INC	Inspection Time 13:20 - 13:50
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

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

**Inspector Observations: Some cracked floor tiles towards back of facility by the 3-comp sink. FRP observed to be lifting from wall.**

**[CA] Walls and/or floors in food preparation area shall be repair and kept in good condition.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Warm water	Handwash sinks	100.00 Fahrenheit	
Mac N Cheese	Right walk in cooler	41.00 Fahrenheit	
Mac N Cheese	Steam table	168.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cole slaw	Cold holding unit at service line	41.00 Fahrenheit	
Mashed potatoes	Right walk in cooler	40.00 Fahrenheit	
Mashed potatoes	Steam table	161.00 Fahrenheit	
Corn	Top warmer cabinet	142.00 Fahrenheit	
Chicken tenders	Top Warming cabinet	147.00 Fahrenheit	
Chicken thighs	Upright warming cabinet	164.00 Fahrenheit	
Raw chicken	Left walk in cooler	38.00 Fahrenheit	
Gravy	Top warmer cabinet	139.00 Fahrenheit	

### Overall Comments:

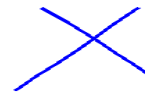
**Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.**

**SDPs were observed and discussed.**

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 **5/5/2021**. 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:** Ricardo Arreola  
No signature due to COVID19

**Signed On:** April 22, 2021