

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 FA0256863 - POPEYE'S LOUISIANA CHICKEN		Site Address 1783 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 08/19/2025	
Program PR0375290 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHICKEN CHOICE INC		Inspection Time 13:20 - 14:50
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By KARAN HEER	
				FSC JUAN GONZALEZ 1-18-29	

Placard Color & Score
GREEN
91

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		
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						S
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	X	
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	X	
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		

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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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: THE FOOD HANDLER'S CARDS WERE EXPIRED. [CA] PROVIDE CURRENT FOOD HANDLER'S CARDS.

K25 - 2 Points - Lack of personal cleanliness and hair restraints; 113969, 113971

Inspector Observations: FOUND THE MANAGER SERVING FOOD AND NOT WEARING A BEARD COVER NOR HAIR RESTRAINT. [CA] ALL FOOD EMPLOYEES PREPARING, SERVING, OR HANDLING FOOD OR UTENSILS SHALL WEAR HAIR RESTRAINTS SUCH AS HATS, HAIR COVERINGS, OR NETS WHICH ARE DESIGNED AND WORN TO EFFECTIVELY KEEP THEIR HAIR FROM CONTACTING NON-PREPACKAGED FOOD, CLEAN EQUIPMENT, UTENSILS, LINENS, AND UNWRAPPED SINGLE-USE ARTICLES. FOOD EMPLOYEES SHALL WEAR CLEAN OUTER CLOTHING TO PREVENT CONTAMINATION OF FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE USE ARTICLES.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND THE DIPPER WELL NOT IN USE WHILE THE SCOOP IS SUBMERGED IN THE FRONT SERVICE AREA. [CA] ENSURE THAT THE DIPPER WELL IS WORKING WHILE USING THE SCOOP.

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

Inspector Observations: FOUND A BROKEN TILE ON THE WALL IN THE BACK ROOM. [CA] REPAIR THE TILE.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
RED BEANS	WALK IN FREEZER	14.00 Fahrenheit	
CHICKEN	HOT HOLDING	172.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	3 COMPARTMENT SINK	200.00 PPM	
RAW CHICKEN	FOOD PREP AREA	40.00 Fahrenheit	
	REFRIGERATOR		
MASHED POTATOES	HOT HOLDING	155.00 Fahrenheit	
CHEESE	UNDER COUNTER REFRIGERATOR	41.00 Fahrenheit	
RICE	HOT HOLDING UNIT	159.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SAUCES	WALK IN COOLER	40.00 Fahrenheit	
POP CORN SHRIMP	REACH IN FREEZER	20.00 Fahrenheit	
CHICKEN	HOT HOLDING UNIT	145.00 Fahrenheit	

Overall Comments:

CONTINUE WORKING ON FIXING THE PA PER TOWEL DISPENSER IN THE BACK.

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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 **9/2/2025**. 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: KARAN HEER
MANAGER

Signed On: August 19, 2025