

**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> FA0240119 - EL POLLO LOCO		<b>Site Address</b> 1090 S WHITE RD, SAN JOSE, CA 95127	<b>Inspection Date</b> 02/22/2024
<b>Program</b> PR0340144 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		<b>Owner Name</b> COASTAL VALLEY ENTERPR	<b>Inspection Time</b> 09:55 - 11:00
<b>Inspected By</b> GLENCIJOY DAVID	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> ALICIA RODRIGUEZ	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 02/21/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 02/22/2024**

Cited On: 02/21/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 02/22/2024**

Cited On: 02/21/2024

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

**Compliance of this violation has been verified on: 02/22/2024**

Cited On: 02/22/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: One live adult cockroach on glue trap located behind 2 door reach in a drive thru. No other vermin activity found after thorough inspection of the facility.**

**[CA]: Eliminate evidence of cockroach in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Discussed with PIC sealing all cracks, crevices, and gaps to prevent entry and harborage of vermin.**

**[COS]: Live cockroach on glue trap was eliminated during inspection.**

**Specialist to conduct a second follow-up approximately on or before 03/07/2024 to verify compliance.**

**Follow-up By**  
**03/07/2024**

**Minor Violations**

Cited On: 02/21/2024

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 02/22/2024. See details below.**

**Measured Observations**

Item	Location	Measurement	Comments
creamy cilantro	1 door reach in	38.00 Fahrenheit	
chicken tinga 2	walk in cooler	39.00 Fahrenheit	
creamy cilantro	2 door reach in	40.00 Fahrenheit	
chicken tinga	walk in cooler	40.00 Fahrenheit	

**Overall Comments:**

**Joint follow-up inspection by Princess Lagana and Glencijoy David. Inspection report written by Princess Lagana. Follow-up inspection conducted regarding major violations from routine inspection on 02/21/2024 for Proper Cold Holding Temperature, Cooling, Sewage and Waste Water Disposal, and Vermin activity.**

**Discussed with PIC that today is their first follow-up inspection.**

**Due to repeat vermin activity, facility will receive a charged follow-up within three weeks. Subsequent follow-up inspection will be**

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**charged a fee of \$290 per hour.**

**Continued non-compliance will result in subsequent follow-up inspections charged at \$290 per hour.**

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 **3/7/2024**. 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



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**Received By:** Alicia Rodriguez  
PIC  
**Signed On:** February 22, 2024