

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 FA0257904 - POPEYE'S #10114		Site Address 802 W EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 07/09/2025		Placard Color & Score GREEN 80		
Program PR0377483 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name RMV FOODS INC.		Inspection Time 13:20 - 14:30			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By GRACIA				FSC GRACIA GARCIA DIAZ 6/26/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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		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		X
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 FA0257904 - POPEYE'S #10114	Site Address 802 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 07/09/2025
Program PR0377483 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name RMV FOODS INC.	Inspection Time 13:20 - 14:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	X

Comments and Observations

Major Violations

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

Inspector Observations: Multiple containers of coleslaw held inside the prep refrigerator were measured at improper holding temperature at 46F for more than 4 hours.

[CA] Potentially Hazardous Foods (PHFs) shall be held at 41°F or below or at 135°F or above.

[COS] PHFs was VC&D by manager.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Sanitary towels stored outside dispenser in the restroom.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Time marking is missing for some PHFs (fried wings and fries) kept under Time as Public Health Control (TPHC).

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1 door prep refrigerator is leaking. Ambient temperature measured at 45F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: Gap above deep fryers.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Placard was removed.

[CA] The placard shall not be defaced, marred, or camouflaged.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
MASHED POTATOES	HOT HOLDING UNIT	150.00 Fahrenheit	
CHEESE	PREP REFRIGERTAOR	41.00 Fahrenheit	
RAW CHICKEN	WALK IN	41.00 Fahrenheit	
WATER	3-COMP SINK , FOOD PREP SINK	120.00 Fahrenheit	
BEANS	HOT HOLDING UNIT	155.00 Fahrenheit	
QUAT AMMONIUM	3-COMP SINK	300.00 PPM	
COLESLAW	PREP REFRIGERATOR	46.00 Fahrenheit	VC&D
RAW CHICKEN	CHICKEN PREP AREA	41.00 Fahrenheit	
RICE	HOT HOLDING UNIT	138.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0257904 - POPEYE'S #10114	Site Address 802 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 07/09/2025
Program PR0377483 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name RMV FOODS INC.	Inspection Time 13:20 - 14:30

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 **7/23/2025**. 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: Gracia Garcia
Manager

Signed On: July 09, 2025