

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 FA0302988 - CHICK-FIL-A SILVER CREEK VALLEY & 101 DTO		Site Address 5815 SILVER CREEK VALLEY PL, SAN JOSE, CA 95		Inspection Date 08/11/2026		Placard Color & Score GREEN 100		
Program PR0445312 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name LEGACY OF EXCELLENCE LI		Inspection Time 10:15 - 11:14			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By RACHEL				FSC Jake Kirby 06/18/2031

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		S
K05	Hands clean, properly washed; gloves used properly	X						S
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						S
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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Program PR0445312 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16		Owner Name LEGACY OF EXCELLENCE LLC	Inspection Time 10:15 - 11:14
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

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk	Low boy reach in	39.00 Fahrenheit	
Ambient air	Walk in fridge	38.00 Fahrenheit	
Hot water	Mechanical warewash	161.00 Fahrenheit	
Ambient air	Walk in freezer	7.00 Fahrenheit	
Hot water	Preparation sink	120.00 Fahrenheit	
Cooked/sliced chicken	Walk in fridge	42.00 Fahrenheit	Cooling from preparation
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw chicken	Chicken cookline - reach in fridge	41.00 Fahrenheit	
Dressing	Low boy reach in	40.00 Fahrenheit	
Ambient air	Reach in freezer	4.00 Fahrenheit	
Raw chicken	Ice bath breeding table 2	35.00 Fahrenheit	
Grilled chicken	On grill	195.00 Fahrenheit	
Warm water	Restroom handwash	107.00 Fahrenheit	
Cheese	Preparation unit	38.00 Fahrenheit	
Raw chicken	Ice bath breeding table 1	34.00 Fahrenheit	
Raw spicy chicken	Reach in fridge	34.00 Fahrenheit	
Raw chicken	Reach in fridge	39.00 Fahrenheit	
Warm water	Handwash sink	107.00 Fahrenheit	
Raw chicken	Preparation unit by ice machine	39.00 Fahrenheit	
Liquid egg	Lowboy	39.00 Fahrenheit	
Mac and cheese	Reach in fridge	36.00 Fahrenheit	
Chicken	Low bow -salad prep	44.00 Fahrenheit	Cooling from preparation
Chicken	Chicken cookline - reach in fridge	39.00 Fahrenheit	
Chicken	Chicken cookline - reach in fridge	35.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Chick-fil-A Silver Creek Valley and 101 DTO

NEW OWNER: Chick-fil-A Inc

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP16. An invoice for the permit fee in the amount of \$1549.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 09/01/2026 - 08/31/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

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An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 08/11/2026**

***Permit condition: The Champion DH-6000T high temperature dishwasher, 2 Round up egg cookers, and 2 Alto Shaam vector ovens are conditionally approved without an exhaust hood system. If there is a future change in menu or operation, or the use of this equipment causes any sanitation, ventilation or safety problem, the exhaust hood exemption may be revoked and an approved mechanical exhaust system must be installed or the unit removed. Ventilation problems include but are not limited to, excess heat in the facility that results in uncomfortable work conditions for employees. The exemption shall not be deemed to supersede any local building and fire code requirements. In the event of a future change in ownership, the new owner shall be made aware of these conditions.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 8/25/2026. 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: Rachel Falcone
Interim Manager
Signed On: August 11, 2026