

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 FA0200184 - KENTUCKY FRIED CHICKEN-1805 | Site Address 1805 S WINCHESTER BL, CAMPBELL, CA 95008 | Inspection Date 07/10/2024 |
| Program PR0301398 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name HARMAN-PARLEY, INC. | Inspection Time 14:30 - 15:45 |
| Inspected By DENNIS LY | Inspection Type FOLLOW-UP INSPECTION | Consent By BERNIE BEMAHCISCO |

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/10/2024

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

Inspector Observations: *At time of follow-up inspection, observed that floor drain located by the walk-in coolers was clogged and overflowing due to water from a leak from water line of soda machine. [CA] Food facility shall not operate if there is waste water overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.*

[COS] *Clogged from the drain was cleared and the water from the leak was shut off. Operator cleaned and sanitized area.*

Minor Violations

Cited On: 07/10/2024

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: *At start of inspection, observed that the red placard was covered by the operator with a sign that states "Sorry closed for maintenance". [CA] The placard shall be posted so as to be clearly visible to the general public and to patrons entering the food facility. The placard shall not be defaced, marred, camouflaged, hidden obstructed in any way, removed, or placed at a height or location that the Environmental Health Specialist determines contradicts the intent of this section. (Ordinance No. NS-517.68, Sec. B 11-55)*

Facility will be subject to further enforcement action, office hearing to follow.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for facility closed on 7/8/24 due to cockroach infestation.

At time of inspection, eight dead cockroaches are observed.

- Two on glue trap behind upright reach-in cooler near the cook line.*
- Four by prep area near the warmers.*
- One in the dining area.*
- One in the restroom.*

Operator removed the dead cockroaches and cleaned and sanitized affected areas. Facility shall be kept free of vermin and vermin debris.

Reviewed most recent pest control service reports from the following dates: 7/8/23 , 7/8/24, and 7/10/24.

Report from 7/10/24 only notes "dead activity under the sink, fry area, and warming oven."

Facility is okay to re-open but a follow-up inspection will be conducted on the week of 7/15/24. The follow-up inspection will be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.

OFFICIAL INSPECTION REPORT

| | | |
|--|---|---|
| Facility FA0200184 - KENTUCKY FRIED CHICKEN-1805 | Site Address 1805 S WINCHESTER BL, CAMPBELL, CA 95008 | Inspection Date 07/10/2024 |
| Program PR0301398 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name HARMAN-PARLEY, INC. | Inspection Time 14:30 - 15:45 |

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 7/24/2024. 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 |



Received By: bernie bemahcisco
Area Consultant

Signed On: July 10, 2024