

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 FA0271432 - CHICK-FIL-A		Site Address 53 HEADQUARTERS DR, SAN JOSE, CA 95134		Inspection Date 08/12/2025	
Program PR0409893 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name TAK, WONG		Inspection Time 09:40 - 11:15
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By MARIA	FSC Tak Wong 01/06/2028		

Placard Color & Score GREEN 90

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures			X				N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						S
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						
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	X	
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	X	
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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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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

The following potentially hazardous food (PHF) measured in the temperature danger zone (greater than 41F, but less than 135F):

- Cheese (44F) in a metal container in an ice bath at prep line 2
- Two cartons of liquid eggs (46F-49F) in an ice bath directly in front of the cook-line. Ice filled only to midway point of cartons, and cartons observed to be floating in ice bath.

[CA] PHF shall be held at or below 41F, OR at or above 135F to prevent the growth of potentially harmful bacteria.

[COS] Cheese and cartons of liquid eggs relocated to lower prep unit.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

The two prep sinks are capable of outputting water at a maximum of 102F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

REPEAT VIOLATION

Faucet on the right side of the 4-compartment dish washing sink is non-functional.

***Note: Faucet on the left side is functional, and is capable of reaching all 4 sink compartment via a sprayer nozzle**

[CA] Repair plumbing and maintain in good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Full/partially full CO2 tanks observed to be unchained/unsecured in the back storage area.

[CA] CO2 tanks shall be chained or fastened to a rigid/secure structure.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water rinse	high temp dishwasher	164.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	
warm water	hand sink 1	100.00 Fahrenheit	
yogurt	undercounter unit (prep line)	38.00 Fahrenheit	
chicken salad	lowboy 1 (front area)	41.00 Fahrenheit	
chicken burrito	lowboy 2 (front area)	41.00 Fahrenheit	
marinated chicken	batter station	40.00 Fahrenheit	
yogurt	2 door undercounter unit (front area)	40.00 Fahrenheit	
sliced tomatoes	ice bath in prep line 2	41.00 Fahrenheit	
sliced tomatoes	walk-in cooler	40.00 Fahrenheit	
hot water	4 compartment sink	120.00 Fahrenheit	
cheese	undercounter unit 2 (prep line)	39.00 Fahrenheit	
chicken broth composite	walk-in freezer	1.00 Fahrenheit	
fried chicken	basket hot holding	149.00 Fahrenheit	
tater tots	hot holding counter unit	140.00 Fahrenheit	
milk	lowboy 3 (front area)	39.00 Fahrenheit	
fried chicken	warmer	160.00 Fahrenheit	
egg omelette	stovetop	155.00 Fahrenheit	final cook temp
boiled and peeled eggs	undercounter unit 3 (prep line)	38.00 Fahrenheit	
cooked chicken	walk-in cooler	41.00 Fahrenheit	
cooked chicken	walk-in cooler	60.00 Fahrenheit	cooling, cooked less than 1 hour prior
warm water	hand sink 2	100.00 Fahrenheit	

Overall Comments:

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 **8/26/2025**. 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: maria mares
manager

Signed On: August 12, 2025