

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 FA0261004 - EL POLLO LOCO #3604		Site Address 665 COLEMAN AV, SAN JOSE, CA 95110		Inspection Date 07/01/2026		Placard Color & Score GREEN 89		
Program PR0382660 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name WKS RESTAURANT CORPOF		Inspection Time 10:45 - 11:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JULIO CESAR VILLEGAS				FSC Maria Laura Martinez 5/13/2031

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						
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						
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						
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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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: MAJOR:

1 door cooler by drive through measured to have:

- Cream at 55F
- Green cream sauce at 61F
- Ambient temperature of 59F

MINOR:

Cookline prep cold insert measured to have:

- Green cream sauce at 48F
- Sour cream at 47F
- Shredded cheese at 46F
- Fresh tomato salsa at 46F.

One side of cooler observed to have fraying gasket and door will not close completely. No PHFs observed stored on that side of cooler.

[CA] Keep PHFs at 41F and below for cold holding.

[COS]Per operator creamer had been recently opened and placed in cooler; label on creamer stated creamer was opened 1.5 hour prior. Creamer was moved to a different cooler.

Green cream sauce containers were recently filled per label on cooler about 2 hours prior and sauces were moved to different unit.

Ice bath was added to cookline cold holding insert to keep foods at 41F and below.

Minor Violations

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

Inspector Observations: Flies observed in back of kitchen.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Grill (hot holding area)	141.00 Fahrenheit	
Shredded cheese	Cookline cold holding	46.00 Fahrenheit	
Raw chicken	Marinating machine	41.00 Fahrenheit	
Fresh salsa	Cookline cold holding	46.00 Fahrenheit	
Raw chicken	Walk in cooler	38.00 Fahrenheit	
Diced chicken	Steam table by fryer	149.00 Fahrenheit	
Shredded cheese	1 door cooler next to fryer	41.00 Fahrenheit	
Queso sauce	Stream table by grills	168.00 Fahrenheit	
Fresh salsa	Drawers by drive thru window	39.00 Fahrenheit	
Sour cream	Walk in cooler	39.00 Fahrenheit	
Diced chicken	Stream table by grills	154.00 Fahrenheit	
Rice	Under counter warmer	159.00 Fahrenheit	
Beans	Steam table by fryer	171.00 Fahrenheit	
Cooking chicken	Grill	171.00 Fahrenheit	

Overall Comments:

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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 7/15/2026. 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

Cesar Villegas

Received By: Cesar Villegas
PIC

Signed On: July 01, 2026