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	Site Address	Inspection Date
FA0211593 - POPEYE'S LOUISIANA KITCHEN #12188	1790 EL CAMINO REAL, SANTA CLARA, CA 95050	11/23/2026
Program	**Owner Name**	**Inspection Time**
PR0307515 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	RSL GROUP ENTERPRISES	13:45 - 15:15
Inspected By	**Inspection Type**	**Consent By** / **FSC**
ANABELLE GARCIA	ROUTINE INSPECTION	RAJVEER KAUR / Rajveer Kaur 01/18/2029

Placard Color & Score
RED
84

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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		

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0211593 - POPEYE'S LOUISIANA KITCHEN #12188	1790 EL CAMINO REAL, SANTA CLARA, CA 95050	11/23/2026
Program	**Owner Name**	**Inspection Time**
PR0307515 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	RSL GROUP ENTERPRISES INC	13:45 - 15:15

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

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked rice stored on counter measured 114F. Per operator, rice was removed from temperature control at approximately 10:30am and had been cooling for 3 hours. Rice was stored inside a large plastic container with the lid on.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include:
1) Placing the food in shallow pans
2) Separating the food into thinner or smaller portions
3) Using rapid cooling equipment (Ex. blast chiller)
4) Using containers that facilitate heat transfer (ex. stainless steel)
5) Adding ice as an ingredient
6) Using ice paddles
7) Using an ice bath and stirring frequently
8) Accordance with a HACCP plan

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently as needed to evenly cool.

[COS] Operator voluntarily discarded cooked rice.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Follow-up By 11/30/2026

Inspector Observations: 1. Observed Vermin: Documented in the following areas:
-One live German cockroach observed on the floor near ice machine.
-One dead cockroach observed in the floor sink below preparation sink.
2. Photographs: Taken for documentation purposes. Yes
3. Supervisor Notified: Suzanne Lew
4. Notification: The person in charge during inspection, Rajveer Kaur, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0211593 - POPEYE'S LOUISIANA KITCHEN #12188	1790 EL CAMINO REAL, SANTA CLARA, CA 95050	11/23/2026
Program	**Owner Name**	**Inspection Time**
PR0307515 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	RSL GROUP ENTERPRISES INC	13:45 - 15:15

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium	3 comp sink	200.00 PPM	
raw chicken	walk in cooler	35.00 Fahrenheit	
battered shrimp	single door upright freezer	20.00 Fahrenheit	IR
mashed potatoes	steam table	160.00 Fahrenheit	
raw chicken fillet	batter station	37.00 Fahrenheit	
shredded cheese	single door prep cooler	41.00 Fahrenheit	
cooked beans	steam table	163.00 Fahrenheit	
cooked chicken fillet	hot holding	158.00 Fahrenheit	
raw chicken fillet	walk in freezer	24.00 Fahrenheit	
mayo	single door prep cooler top insert	41.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
cooked rice	counter	114.00 Fahrenheit	improper cooling, 3 hours (VC&D)
ambient	walk in cooler	36.00 Fahrenheit	
cooked rice	steam table	139.00 Fahrenheit	
water	prep sink, 3 comp sink	130.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with complaint investigation: CO0161477

Facility is closed due to evidence of a vermin infestation.

A follow up inspection will be conducted within 5 business days. The 1st follow-up inspection is free of charge. Any subsequent follow-up inspections will be billed at the approved hourly rate of $290.00/hr, minimum of one hour.

**** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per Count-55.y Ordinance Code section B 11***

CLOSURE / PERMIT SUSPENSION NOTICE

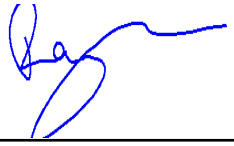
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/7/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Rajveer Kaur
manager

Signed On: November 23, 2026