

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 FA0256863 - POPEYE'S LOUISIANA CHICKEN		Site Address 1783 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 02/20/2025	
Program PR0375290 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHICKEN CHOICE INC		Inspection Time 14:30 - 16:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By PATRICK PATHAK	FSC RAJVEER KAUR 1-18-29		

Placard Color & Score
GREEN
75

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		
K06 Adequate handwash facilities supplied, accessible			X				S
K07 Proper hot and cold holding temperatures		X		X			S
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		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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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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: FOUND THE SAUCES AND CHEESE AT 58F STORED IN THE UNDER COUNTER REFRIGERATOR FOR OVER 4 HOURS. FOUND THE SAUCES IN SQUEEZE CONTAINERS AT ROOM TEMPERATURE WITH A STICKER THAT SAYS IT SHALL BE DISCARDED AFTER 12 HOURS IF KEPT AT ROOM TEMPERATURE. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D. IF USING TIME AS A PUBLIC HEALTH CONTROL, THE FOOD SHOULD BE DISCARDED AFTER 4 HRS OF BEING AT ROOM TEMPERATURE NOT 12 HOURS AS INDICATED ON THE STICKER. THE SQUEEZE CONTAINER SAUCES WERE RELOCATED TO THE WORKING REFRIGERATOR AS THE MANAGER STATED THEY WERE MADE 2 HOURS AGO.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND THE PAPER TOWELS OUTSIDE THE WALL DISPENSER IN THE SECOND HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE THE PAPER TOWELS INSIDE THE WALL DISPENSER.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND A TRAY WITH RAW CHICKEN STORED ON A SHELF ABOVE PICKLES IN THE WALK IN COOLER. [CA] STORE RAW FOOD OF ANIMAL ORIGIN BELOW COOKED OR READY TO EAT FOOD.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND THE HOT WATER SYSTEM WITH BUILD UP OF RESIDUE AROUND THE BOTTOM. [CA] CLEAN THIS AREA MORE OFTEN.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND THE HOT WATER SYSTEM WITH A LEAK. [CA] REPAIR THE LEAK.

FOUND THE UNDER COUNTER REFRIGERATOR UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR/ADJUST THE REFRIGERATOR SO THAT IT CAN KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. COS: THE REFRIGERATOR WAS UNPLUGGED. THE MANAGER PLUGGED IT. THE AIR TEMPERATURE NOW READS 37F OK TO USE.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: FOUND THE LIDS OF THE TRASH DUMPSTER IN THE BACK WITH THE LIDS OPEN. [CA] KEEP THE LIDS CLOSED AT ALL TIMES TO DETER VERMIN FROM HARBORAGE.

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: FOUND A PIECE OF CLOTHING, CIGARETTE BUTTS, A BROKEN PALLET AND TRASH DEBRIS ON THE FLOOR IN THE BACK OF THE BUILDING. [CA] KEEP THIS AREA FREE OF TRASH.

FOUND A JACKET AND A BACK PACK STORED ON THE SHELF NEXT TO FOOD ITEMS. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: FOUND WHITE PASTE ON THE FLOOR IN THE WALK IN FREEZER. [CA] REMOVE THE PASTE AND KEEP THE FLOOR CLEAN.

THE FLOORS IN THE BACK AREA HAS TRASH DEBRIS. [CA] CLEAN THE BACK OF THE BUILDING.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGNS IN THE RESTROOMS. [CA] PROVIDE THE HAND WASH SIGNS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASH SIGN	100.00 Fahrenheit	
SAUCE	UNDER COUNTER REFRIGERATOR	58.00 Fahrenheit	
FISH	REACH IN FREEZER	9.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	13.00 Fahrenheit	
SAUCE	WALK IN COOLER	38.00 Fahrenheit	
CHEESE	UNDER COUNTER REFRIGERATOR	58.00 Fahrenheit	
CHICKEN	WALK IN FREEZER	9.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	SANITIZER BUCKET	200.00 PPM	
MASHED POTATOES	HOT HOLDING	156.00 Fahrenheit	
CHICKEN TENDERS	HOT HOLDING	150.00 Fahrenheit	
CHICKEN	HOT HOLDING	168.00 Fahrenheit	
CHICKEN	WALK IN COOLER	36.00 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 **3/6/2025**. 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: RAJ KAUR
PIC

Signed On: February 20, 2025