

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 FA0289948 - VONS CHICKEN BRANHAM		Site Address 1601 BRANHAM LN 10, SAN JOSE, CA 95118		Inspection Date 02/10/2026	
Program PR0434876 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name P&S BRANHAM, INC		Inspection Time 12:45 - 14:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By JIYEON (PIC), KWON HO CHOI (C)	FSC Kyung Gyun Na 4/20/26		

Placard Color & Score
GREEN
84

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						S
K08 Time as a public health control; procedures & records	X						S
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							
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	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	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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0289948 - VONS CHICKEN BRANHAM	Site Address 1601 BRANHAM LN 10, SAN JOSE, CA 95118	Inspection Date 02/10/2026
Program PR0434876 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name P&S BRANHAM, INC	Inspection Time 12:45 - 14:00
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Found several expired food handlers card. [CA] Renew food handlers card.

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

Inspector Observations: Measured hot water holding between 116F - 119F at front warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

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

Inspector Observations: Found several refrigeration handle and door handles with sticky substance. [CA] Routinely clean.

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: 1. Found several metal shelving and prep table rusted and in disrepair. [CA] Replace shelves.
2. Found cardboard box to line shelvings in back prep area and walk-in-cooler. [CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

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: Found hot water knob inoperable at warewash sink located in back prep area. Note: Another warewash sink located in front area (bar). Measured hot water on site holding between 116F - 119F. [CA] Repair hot water knob. Ensure cold/hot water is provided at all times.

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 loose CO2 tank below hand wash station in back prep area. [CA] Secure CO2 tank to rigid structure to prevent accidental discharge.

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

Inspector Observations: Found broken covered base tile near cooks line right side corner. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0289948 - VONS CHICKEN BRANHAM	Site Address 1601 BRANHAM LN 10, SAN JOSE, CA 95118	Inspection Date 02/10/2026
Program PR0434876 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name P&S BRANHAM, INC	Inspection Time 12:45 - 14:00

Measured Observations

Item	Location	Measurement	Comments
drumstick	counter @ cooks line	86.00 Fahrenheit	under time as a public health control (TPHC), time mark observed.
raw chicken	walk-in	41.00 Fahrenheit	
oven wings	counter @ prep table	110.00 Fahrenheit	under TPHC, time mark observed.
fries	1 door upright freezer (storage room)	0.30 Fahrenheit	
beverage	1 door upright	40.00 Fahrenheit	
wings	counter @ cooks line	79.00 Fahrenheit	under TPHC, time mark observed.
hot water	warewash (bar-front)/1-comp	116.00 Fahrenheit	between 116F - 119F. Note: Warewash in back area, hot water knob inoperable.
noodles	2 door upright	41.00 Fahrenheit	
dumplings	1 door upright freezer (storage room)	5.60 Fahrenheit	
oven thighs	counter @ prep table	110.00 Fahrenheit	under TPHC, time mark observed.
ambient	2 door reach in	41.00 Fahrenheit	
raddish	1 door reach in	38.00 Fahrenheit	
rice	rice cooker	147.00 Fahrenheit	
fries	1 door reach in freezer	5.80 Fahrenheit	

Overall Comments:

Note: (4x) EZ Cook device on counter top. Device is not to be used.

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 **2/24/2026**. 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

2/21/26

Received By: Jiyeon Kim
Server

Signed On: February 10, 2026