OFFICIAL INSPECTION REPORT

Owner Name: RMV FOODS INC.
Facility Name: POPEYE'S CHICKEN & BISCUITS
Site Address: 1671 N CAPITOL AV A, SAN JOSE, CA 95132
Program: PR0302190 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13

Inspected By: MONICA HUATO
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: ERUBIEL VELASCO

Major Risk Factors and Interventions Violations:
No major violations were observed during this inspection.

Minor Risk Factors and Interventions Violations:
K06 - 3 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s): 113953, 113953.1, 113953.2, 114067(f)
Inspector Observations: 1- The paper towel dispenser at the only handwash sink in the kitchen is in disrepair. Paper towel roll is provided on the counter near the sink. [CA] Handwashing soap and towels or drying device shall be provided in dispensers, dispensers shall be maintained in good repair. Replace the paper towel dispenser immediately.

2- Observed a large utensil stored in the handwash sink basin. [CA] Handwash sinks shall be used for handwashing only. Provide employee training on the proper use of the handwash stations as needed.

K23 - 3 Points - Observed rodents, insects, birds, or animals - Applicable Section(s): 114259.1, 114259.4, 114259.5
Inspector Observations: Evidence of rodent droppings on the floor of the storage/office area that does not lead to contamination of food or food-contact surfaces. Most droppings were observed on the floor under the storage shelves. Last pest control treatment provided on 4/9/18, no pest activity noted on the pest control report. [CA] Clean and sanitize all affected areas immediately. Remove all unnecessary items and/or clutter to avoid harborage points. Contact the pest control company at the first sign of pest activity.

Follow-up will be conducted withing a week to verify compliance. Educational handout provided.

Good Retail Practices Violations:
K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s): 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1
Inspector Observations: 1- Two of the fluorescent tubes are not shielded, coated, or otherwise shatter-resistant in the service line. End caps not provided for some of the fluorescent tubes. [CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles. Provide covers and end caps.

2- Grease accumulation noted on the filters of the fryer hood. [CA] Regularly clean and maintain the hood filters.

3- Dust accumulation observed on the hood system parts of the chicken frying hood. [CA] Regularly clean and maintain the hood system parts.

4- The restroom vent has dust accumulation. [CA] Clean the restroom vent.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s): 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: Floors under the storage shelves, cook lines, and soda machine have accumulation of dirt and food debris. [CA] Regularly clean all floors under equipment.
Facility ID: FA0206804  
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K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean - Applicable Section(s):114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1- A hole was observed in the ceiling tile above the desk area in the storage room. [CA]
   Seal all holes in the ceiling and walls to prevent access to pest.

2- The screen door in the kitchen is not provided with a weather strip. The weather strip at the outer door is in disrepair. [CA] Replace/provide sturdy weather strips at both doors to prevent vermin access into the facility.
   Steel or metal is highly recommended.

Performance Based Inspection Questions:

- Satisfactory - Demonstration of knowledge; food manager certification.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - No rodents, insects, birds, or animals.
- Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOT WATER RESTROOM SINK</td>
<td>101.00 Fahrenheit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SIDES</td>
<td>HOT HOLDING</td>
<td>150.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>FRIED CHICKEN</td>
<td>HOT HOLDING</td>
<td>158.00 Fahrenheit</td>
<td></td>
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<tr>
<td>MAC N CHEESE AND RICE</td>
<td>CHICKEN PREP LINE</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>RAW CHICKEN</td>
<td>RICE</td>
<td>160.00 Fahrenheit</td>
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<tr>
<td>RICE</td>
<td>HOT WATER RESTROOM SINK</td>
<td>101.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>FROZEN CHICKEN</td>
<td>2-DOOR AND 1-DOOR UPRIGHT FREEZERS</td>
<td>-4.00 Fahrenheit</td>
<td></td>
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<tr>
<td>QUAT SANITIZER</td>
<td>SANITIZER BUCKET</td>
<td>200.00 PPM</td>
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<tr>
<td>RAW CHICKEN</td>
<td>WALK-IN COOLER</td>
<td>37.00 Fahrenheit</td>
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<tr>
<td>HOT WATER</td>
<td>3-COMP SINK</td>
<td>120.00 Fahrenheit</td>
<td></td>
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</tbody>
</table>

Overall Comments:

FSC INFO:

NOOR KAUR
SS 15659221
EXP. 10/15/22

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 4/30/2018. 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:

[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: ERUBIEL VELASCO
GM

Signed On: April 16, 2018