OFFICIAL INSPECTION REPORT

Facility: FA0208804 - POPEYE'S CHICKEN & BISCUITS  
Site Address: 1671 N CAPITOL AV A, SAN JOSE, CA 95132  
Inspection Date: 09/10/2019

Program: PR0302190 - FOOD PREP / FOOD SVC OP  6-25 EMPLOYEES RC 2 - FP13  
Owner Name: RMV FOODS INC.  
Inspection Time: 15:35 - 16:30

Inspected By: GLENCJOY DAVID  
Inspection Type: LIMITED INSPECTION  
Consent By: VISHAL SHARMA

Comments and Observations

Major Violations
No major violations were observed during this inspection.

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

Inspector Observations: One live cockroach found on wall above three compartment sink. Two dead cockroaches found in cabinets underneath registers. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). Facility shall no longer have evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. [SA] Area with live cockroach was sprayed with chemicals. All areas with presence of cockroaches will be cleaned and sanitized. Manager states that pest control services will be provided tonight.

Follow-up inspection will be conducted this week to ensure compliance of this violation.

Performance-Based Inspection Questions
N/A

Measured Observations
N/A

Overall Comments:
Limited inspection conducted in conjunction with complaint

Follow-up inspection will be conducted to determine compliance of 23M. Continued non-compliance will result in subsequent follow-ups and will be charged at $219/hr.

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 9/24/2019. 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.

Received By: Vishal Sharma  
Signed On: September 10, 2019

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