

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 FA0202936 - MCDONALD'S RESTAURANT #2533		Site Address 99 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 01/30/2025		Placard Color & Score GREEN 84		
Program PR0302606 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MCDONALD'S CORPORATIO		Inspection Time 09:15 - 10:50			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MARIBEL/ARLENE				FSC Meryl Queen Solis 03/01/2026

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						S
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		X			
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						
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							
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	X	
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	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		
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		

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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:

1. MAJOR. Quarter pounder beef patty in the 2 drawer cooler was measured at 53 degrees Fahrenheit. Per employee, the quarter pounder beef patty was taken out from the walk-in cooler and move into the 2 drawer cooler at 6: 00 AM.

[Corrective Action] Maintain Potentially Hazardous Food at or below 41 degrees Fahrenheit.

[Suitable Alternative] Three of the five containers of the quarter pounder beef patties were moved to the walk-in cooler. Re-measured the quarter pounder beef patties in the 2 drawer cooler at 48 degrees Fahrenheit after an hour. Digital temperature display read 37 degrees Fahrenheit. Ensure refrigeration temperature is monitored at least twice per day.

2. Raw shell eggs and pooled eggs in the 2 door upright cooler were measured at 46 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Quaternary ammonium sanitizer in the 3 compartment sink was measured at 400 ppm.

[Corrective Action] Maintain quaternary ammonium sanitizer at 200 ppm.

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. Observed the soft serve machine to be broken.

[Corrective Action] Ensure equipment is working properly.

2. Observed the door broken on the undercounter cooler at the service line.

[Corrective Action] Repair the doors.

3. Observed a large ice formation inside the 2 door upright cooler.

[Corrective Action] Ensure refrigeration unit is working properly.

4. Observed the curtain on the muffin toaster damaged and frayed.

[Corrective Action] Replace the curtain.

5. All the food products in the 2 drawer cooler were measured at 53 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration unit is able to maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

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:

Observed a unused equipments such as a washing machine, cup dispenser, metal work table, and microwave in the the enclosure next the the blue recycle dumpster.

[Corrective Action] Remove unused equipments from the premise.

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

Inspector Observations:

Observed a damaged floor tile near the 3 compartment sink.

[Corrective Action] Maintain floor in good condition.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium sanitizer	3 compartment sink	400.00 PPM	
eggs	steamer	146.00 Fahrenheit	
slice tomatoes	undercount cooler - prep area	34.00 Fahrenheit	
milk	undercounter cooler	35.00 Fahrenheit	McCafe
quarter pounder patty	2 drawer cooler	48.00 Fahrenheit	re-measured after 1 hour
cream	cream dispenser	35.00 Fahrenheit	
hot water	handwash sink	105.00 Fahrenheit	
hot water	3 compartment sink	125.00 Fahrenheit	
cream	cream dispenser	39.00 Fahrenheit	at drive-thru window
ham	hot holding - left side	156.00 Fahrenheit	
McChicken	hot holding - right side	148.00 Fahrenheit	
chlorine sanitizer	sanitizing bucket	100.00 PPM	
raw shell eggs, cheese, sliced tomatoes	walk-in cooler	35.00 Fahrenheit	
quarter pounder patty, onions	2 drawer cooler	53.00 Fahrenheit	
raw shell eggs, pooled eggs	2 door upright cooler	46.00 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 **2/13/2025**. 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: Norma Casuga
RTL 2
Signed On: January 30, 2025