

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 FA0200412 - BURGER KING #2012		Site Address 49 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 08/08/2025	
Program PR0302060 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name QUIKSERVE ENTERPRISES,		Inspection Time 10:15 - 11:30
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By HERMELINDA CHAVEZ	FSC HERMELINDA CHAVEZ 6/14/2029		

Placard Color & Score

GREEN
98

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						
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						
K07	Proper hot and cold holding temperatures	X						
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						N
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						S
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						
K34	Warewash facilities: installed/maintained; test strips					X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity						
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						
K45	Floor, walls, ceilings: built,maintained, clean						
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

No major violations were observed during this inspection.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: DURING A SANITATION PROCESS A CONTAINER AND A PANS WAS NOT FULLY SUBMERGED INTO A SANITIZER SOLUTION.

[CA] During a warewashing process of sanitizing utensils and pan shall be full submerged in a sanitizer solution for a proper sanitation.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
VEG SANITIZER	BUCKET	7.80 PPM	
BEEF PATTIES	WALK IN FREEZER	15.00 Fahrenheit	
FROZEN WOPPER	UP LIFT FREEZER	15.00 Fahrenheit	
HOT WATER	HANDWASHING MEN RESTROOM	100.00 Fahrenheit	
FISH PATTIE	HOT HOLDING	140.00 Fahrenheit	
TOMATOES	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
MEAT	REFRIGERATION	45.00 Fahrenheit	PLACED IN 1 HOUR AGO
HOT WATER	HANDWASHING WOMEN RESTROOM	100.00 Fahrenheit	
QA SANITIZER	3-COMP SINK	200.00 PPM	
CHICKEN PATTIE	HOT HOLDING	140.00 Fahrenheit	
CHEESE	REFRIGERATION	41.00 Fahrenheit	
MILK COFFEE	REFRIGERATION	40.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
WOPPER	HOT HOLDING	155.00 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 **8/22/2025**. 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.

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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: HERMELINDA CHAVEZ
MANAGER

Signed On: August 08, 2025