

# 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 FA0289391 - MCDONALD'S		Site Address 696 N MATHILDA AV, SUNNYVALE, CA 94085		Inspection Date 12/16/2024	
Program PR0433822 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MCDONALDS USA LLC		Inspection Time 11:35 - 13:10
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION		Consent By MARISOL	FSC Marisol Zargoza 07/24/2029	

Placard Color & Score
<b>GREEN</b>
<b>93</b>

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						S
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						
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		S
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						
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	X	X
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		
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		
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Handwash sink next to three compartment sink is not available. Per PIC, handwash sink sensor is in disrepair. Handwash facility available nearby. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Eggs and liquid eggs stored above milk base in walk in cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items. [COS] Eggs and liquid eggs were moved to bottom shelf.**

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: Cardboard used to line shelving underneath chemicals. [CA] Discontinue the use of cardboard boxes to line shelves, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
fries	fry dispenser	-9.00 Fahrenheit	IR
cheese	two door cooler	41.00 Fahrenheit	
sausage patty	walk in freezer	-10.00 Fahrenheit	IR
chicken nugget	hot hold unit - 1	145.00 Fahrenheit	TPHC
liquid egg	walk in cooler	41.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
milk	upright cooler	41.00 Fahrenheit	
egg	walk in cooler	41.00 Fahrenheit	
chicken	drawer freezer	-3.00 Fahrenheit	IR
beef patty	drawer freezer	3.00 Fahrenheit	IR
tomatoes	reach in cooler	41.00 Fahrenheit	
beef patty	grill	165.00 Fahrenheit	
milk base	walk in cooler	41.00 Fahrenheit	
milk	drawer cooler - drink area	41.00 Fahrenheit	
chlorine	wiping cloth buckets	100.00 PPM	
fish filet	hot hold unit - 2	135.00 Fahrenheit	TPHC
fries	two door freezer	-8.00 Fahrenheit	IR
yogurt base	smoothie maker	41.00 Fahrenheit	
milk	coffee maker	41.00 Fahrenheit	
beef patty	drawer cooler	41.00 Fahrenheit	
McRib	hot hold unit - 2	135.00 Fahrenheit	TPHC

### Overall Comments:

**Facility permit will be downgraded to FP13 due to risk category.**

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**Facility has warewash machine that is in disrepair. Three compartment sink with sanitizer dispense is available.**

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 **12/30/2024**. 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



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Received By: Marisol  
Manager  
Signed On: December 16, 2024