

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 FA0206030 - CARL'S JR #1035		Site Address 1346 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 01/14/2026	
Program PR0301797 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TRI STAR FOODS LLC		Inspection Time 14:00 - 15:30
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION		Consent By FELIPE APOLLONIO	FSC FELIPE DE JESUS APOLONIO 01/16/2029	

Placard Color & Score
GREEN
89

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				S
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						S
K07 Proper hot and cold holding temperatures	X						S
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						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		
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	X	
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	X
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	X

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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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: EMPLOYEE FOOD HANDLERS CARD WAS EXPIRED.
[CA]FOOD HANDLER CARD SHALL BE RENEWED AND PROVIDED IN 30 DAYS.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: LEAKAGE UNDER THE ICE MACHINE IS CAUSING STANDING WATER AROUND THE ICE MACHINE.
[CA] REPAIR/FIX LEAKAGE FROM THE ICE MACHINE.

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: MOPS WAS NOT HANDING.
[CA] AFTER USE, MOP SHALL BE PLACED IN A POSITION THAT ALLOW THEM TO AIR-DRY WITHOUT SOILING WALLS, EQUIPMENT, OR SUPPLIES.
[COS] PIC, HANGED THE MOPS.

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

Inspector Observations: OIL AND FOOD DEBRIS UNDER AND BEHIND THE FRYERS.
[CA] CLEAN THE FLOOR AND WALLS UNDER AND BEHIND THE FRYERS MORE FREQUENTLY.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: THE HEALTH PERMIT ISSUED WAS NOT POSTED.
[CA] THE HEALTH PERMIT ISSUED BY THIS DEPARTMENT SHALL BE POSTED IN A CONSPICUOUS PLACE IN THE FOOD FACILITY.
[COS] PIC, POSTED THE PERMIT.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
GUCAMOLI	PREP COOLER	40.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
CARTON OF FOOD	WALK IN FREEZER	20.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
CHICKEN	WALK IN COOLER	38.00 Fahrenheit	
BEEF PATTIE	FREEZER	25.00 Fahrenheit	
CHICKEN RAW	ICE BATH	38.00 Fahrenheit	
BACONS	CONTAINER	70.00 Fahrenheit	TPHC
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
SPICY CHICKEN	HOT HOLDING	147.00 Fahrenheit	
TOMATOES	PREP TABLE	68.00 Fahrenheit	TPHC
BEEF PATTIE	HOT HOLDING	165.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
MILK	COLD HOLDING DISPLAY	38.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	

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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 1/28/2026. 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: FELIPE APOLLONIO
MANAGER

Signed On: January 14, 2026