

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 FA0251530 - CARL'S JR STORE #7182		Site Address 1095 OAKLAND RD, SAN JOSE, CA 95112		Inspection Date 01/29/2026		Placard Color & Score GREEN 91		
Program PR0365576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name UIS SOUTH BAY INC		Inspection Time 11:00 - 12:30			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By LUCIA				FSC Lucia Hernandez 11/18/26

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						
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	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						
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	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0251530 - CARL'S JR STORE #7182		Site Address 1095 OAKLAND RD, SAN JOSE, CA 95112	Inspection Date 01/29/2026
Program PR0365576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name UIS SOUTH BAY INC	Inspection Time 11:00 - 12:30
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

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations:

Observed a food worker wash and rinse a metal food container and then subsequently dip the container in a quaternary ammonia sanitizer solution for less than 60 seconds.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] The violation was corrected by the food worker submerging the food container to the sanitizer solution for at least 60 seconds.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed an accumulation of dust on the fan guard of the walk in freezer.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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:

A. Observed the front display cooler to be inoperable at this time and non-food/personal items were observed stored in the unit

B. Observed the main preparation cooler to be inoperable at the time of this inspection with non-food items being stored inside of the unit.

[CA] All equipment must be fully operational and utilized for their intended purpose, or removed from the facility to prevent clutter

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 mop stored with its head directly in a bucket in a manner that it is unable to air dry.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0251530 - CARL'S JR STORE #7182	Site Address 1095 OAKLAND RD, SAN JOSE, CA 95112	Inspection Date 01/29/2026
Program PR0365576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name UIS SOUTH BAY INC	Inspection Time 11:00 - 12:30

Measured Observations

Item	Location	Measurement	Comments
Water	Three compartment sink	128.00 Fahrenheit	
Sanitizer concentration	Multiuse wiping cloth bucket	200.00 PPM	Quaternary ammonia
Water	Preparation sink	136.00 Fahrenheit	
Chicken	Walk in cooler	41.00 Fahrenheit	
Guacamole	Walk in cooler	37.00 Fahrenheit	
Sanitizer concentration	Multiuse wiping cloth bucket at back preparation area	200.00 PPM	Quaternary ammonia
Chicken	Ice bath at back preparation area	38.00 Fahrenheit	
Chicken	Ice bath at back preparation area	37.00 Fahrenheit	
Sanitizer concentration	Three compartment sink	200.00 PPM	Quaternary ammonia
Pico de gallo	Walk in cooler	37.00 Fahrenheit	
Water	Men's restroom hand washing sink	100.00 Fahrenheit	
Water	Hand washing sink	108.00 Fahrenheit	

Overall Comments:

This was conducted as a joint inspection with M. Nguyen, REHS, and J. Luces, REHS. This report was generated by J. Luces

Observed chocolate with frosting stored at ambient temperature in the front display case. By 1/30/2026, provide documentation of ingredient list and indication of shelf stability to mindy.nguyen@deh.sccgov.org. Failure to provide documentation by this date could result in additional billable follow-up inspections.

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 2/12/2026. 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

Lucia Hernandez

Received By: Lucia Hernandez
Manager
Signed On: January 29, 2026