

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 FA0202580 - CARL'S JR #7025		Site Address 1890 MCCANDLESS DR, MILPITAS, CA 95035		Inspection Date 08/11/2025		Placard Color & Score GREEN 90		
Program PR0306617 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name UIS SOUTH BAY INC		Inspection Time 15:15 - 16:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By AMALIA				FSC Juan Yanez 12/10/2025

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		X			S
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						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		
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Fried onion rings, a fried jalapeno, and french fries measured 100F-107F in a countertop hot holding unit to the left of the cook-line. Per the PIC, the food had been cooked 1 hour prior.

[CA] Potentially hazardous food intended for hot holding shall be held at or above 135F.

**Note: Equipment intended for hot holding must be capable of maintaining food at or above 135F.*

[COS] Fried onion rings and fried pepper moved to basket hot holding units. French fries to be used within the next 3 hours (4 hours following initially being cooked).

Minor Violations

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

Inspector Observations:

1. Large amount of sticky residue/buildup observed on the lower shelf behind the two soda dispensers in the front service area.

2. Large amount of grease/accumulated food buildup observed on the back of cooking equipment at the cook-line.

[CA] Clean and sanitize the affected areas. Maintain clean to prevent the attraction of pests and/or vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw chicken	counter inserts	38.00 Fahrenheit	
frozen chicken nuggets	walk-in freezer	27.00 Fahrenheit	
sliced tomatoes	walk-in cooler	39.00 Fahrenheit	
frozen cheesecake	walk-in freezer	22.00 Fahrenheit	
milk	drink cooler	41.00 Fahrenheit	
hot water	2 compartment sink/prep sink	120.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
fried chicken nuggets	basket hot holding unit	145.00 Fahrenheit	
quat sanitizer	2 compartment sink	300.00 PPM	
cooked peppers	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Notes:

Facility is properly following all procedures pertaining to TPHC.

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 **8/25/2025**. 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: amalia vazquez
manager
Signed On: August 11, 2025