

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 FA0267728 - WINGSTOP #545		Site Address 1150 S KING RD #20, SAN JOSE, CA 95122		Inspection Date 08/06/2026		Placard Color & Score GREEN 94		
Program PR0395042 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WEST COAST WINGS STOR		Inspection Time 13:40 - 14:40			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By DIANA GONZALEZ				FSC Diana Gonzalez 02/20/2030

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						
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	X	
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		
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 FA0267728 - WINGSTOP #545	Site Address 1150 S KING RD #20, SAN JOSE, CA 95122	Inspection Date 08/06/2026
Program PR0395042 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name WEST COAST WINGS STORY, INC	Inspection Time 13:40 - 14:40
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted	X	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Some food products on boxes were stored directly on the floor or on milk crate back inside the walk-in cooler.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.*

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: *Drainpipes from the soda dispenser and from the preparation sink were immersed inside the floor sinks.*

[CA] *To prevent possible contamination from backup of sewage, please provide at least one gap between the top of the floor sink and the drain pipes.*

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: *The placard that was posted on the wall is missing.*

[CA] *The placard is a county's property. It is against the law to temper with it. If someone removed or damage it, our office must informed immediately.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Wings	Upright freezer	0.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	
Hot water	Three compartment sink	125.00 Fahrenheit	
Bonelss	Final cook	185.00 Fahrenheit	
Wings	Fryer	145.00 Fahrenheit	
Wings	Walk-in cooler	34.00 Fahrenheit	
Wings	Final cook	200.00 Fahrenheit	

Overall Comments:

Note: *Food safety manager certificate: Diana Gonzalez - 02/20/2030*

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 **8/20/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0267728 - WINGSTOP #545	Site Address 1150 S KING RD #20, SAN JOSE, CA 95122	Inspection Date 08/06/2026
Program PR0395042 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name WEST COAST WINGS STORY, INC	Inspection Time 13:40 - 14:40

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: Vanesa Henriquez

Shift Lead

Signed On: August 06, 2026