

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 FA0205528 - CARL'S JR #7050		Site Address 1101 BRANHAM LN, SAN JOSE, CA 95118		Inspection Date 05/31/2023	
Program PR0303063 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TRI STAR FOODS LLC		Inspection Time 10:30 - 11:50
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION		Consent By FRANCISCO LUNA	FSC Francisco Luna 11/5/24	

Placard Color & Score
GREEN
93

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						S
K07 Proper hot and cold holding temperatures			X	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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0205528 - CARL'S JR #7050	Site Address 1101 BRANHAM LN, SAN JOSE, CA 95118	Inspection Date 05/31/2023
Program PR0303063 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TRI STAR FOODS LLC	Inspection Time 10:30 - 11:50
K48	Plan review	
K49	Permits available	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured internal temperature of cheese and diced tomatoes at 49F in the cold holding prep unit. Per PIC, these items were placed in cold holding prep unit 15 mins ago. [CA] Maintain pHF for cold holding at 41F or less. [COS] PIC added ice around these items.

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: Observed damaged (torn) gaskets of reach in freezer. [CA] Repair/replace damaged gaskets of reach in freezer.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Environmental health food permit is expired. Expired permit posted. [CA] A food facility shall not be open for business without a valid health permit. Renew permit immediately. Post valid environmental health food permit in public view.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
milk	walk-in-cooler	41.00 Fahrenheit	IR
quat	sani bucket	200.00 PPM	
beef patty	reach down freezer	5.00 Fahrenheit	
hot water	handsinks - kitchen & womens restroom	100.00 Fahrenheit	
beyond burger	reach in freezer	22.00 Fahrenheit	
beans	hot holding	160.00 Fahrenheit	
fries	reach in freezer	8.00 Fahrenheit	
cheese	cold holding prep	49.00 Fahrenheit	
hot water	3-comp-sink	121.00 Fahrenheit	
chicken	reach in freezer	9.00 Fahrenheit	
onions	hot holding	161.00 Fahrenheit	
fries	walk-in-freezer	20.00 Fahrenheit	
diced tomatoes	cold holding prep	49.00 Fahrenheit	
cut tomatoes	walk-in-cooler	46.00 Fahrenheit	diligent prep
cheese	walk-in-cooler	41.00 Fahrenheit	

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 **6/14/2023**. 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 FA0205528 - CARL'S JR #7050	Site Address 1101 BRANHAM LN, SAN JOSE, CA 95118	Inspection Date 05/31/2023
Program PR0303063 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TRI STAR FOODS LLC	Inspection Time 10:30 - 11:50

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: Francisco Luna
Manager

Signed On: May 31, 2023