

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 FA0257318 - MCDONALD'S OF WAL MART		Site Address 777 STORY RD, SAN JOSE, CA 95122		Inspection Date 11/04/2024		Placard Color & Score GREEN 87		
Program PR0376191 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name BORBA, DANIEL		Inspection Time 11:15 - 12:15			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By JULISSA L.				FSC Julissa Ledesma 02/14/2027

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						S
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				
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						N
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		X
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

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: Raw quarter pound beef patty maintained inside the drawer refrigerator next to the cook line measured at 45F. Ambient temperature of the refrigerator measured at 48F. Initially the thermostat displayed a temperature of 50F, manager stated that the refrigerator was turned on at approximately 45 minutes to one hour prior. At the end of the inspection, thermostat on the refrigerator displayed a temperature of 48F. Manager also stated that the raw beef was placed inside the refrigerator approximately 30 minutes prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Two containers of raw beef patties were relocated into separate refrigerators to immediately cool.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the three-compartment sink measured at 108F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One dead cockroach observed on floor behind the two-door glass refrigerator across from the ice machine. Manager stated that facility is serviced monthly. No other live or dead activity was observed.

[CA] Clean and sanitize area of dead cockroaches.

Numerous fruit flies observed in the back area by the employee breakroom and soda syrup dispenser.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

*** The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

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: Ambient temperature of the drawer refrigerator/freezer next to the griddle for beef patties measured at 48F. Thermostat displayed at temperature initially at 50F and then at 48F at the end of the inspection. Thermostat for the freezer was currently on defrost mode at time of inspection.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

[SA] Temporarily utilize separate refrigerator to maintain cold PHF.

Note* Two-door upright refrigerator in-between the two-door upright freezer, and two-door upright glass refrigerator displayed a temperature of 47F. Refrigerator stored a container of dehydrated onions and pickles; non-PHF items. Refrigerator may be used to store non-PHF items, however, if PHF items are to be stored, ensure, until is able to maintain PHF at 41F or below.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations: Sanitizing solution in the buckets maintained underneath the cash registers measured at 50 ppm. Sanitizing solution in buckets maintained by the hand wash sink in the back of the facility measured at 25 ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).
[COS] Sanitizing buckets were replaced.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sink	102.00 Fahrenheit	
Cooked beef patty	Griddle	192.00 Fahrenheit	
McChicken	Hot holding unit	159.00 Fahrenheit	
Milk	Drawer refrigerator	38.00 Fahrenheit	
Beef patty	hot holding unit	144.00 Fahrenheit	
Liquid egg cartons	Two-door upright glass refrigerator	39.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Sliced cheese	Reach-in refrigerator	39.00 Fahrenheit	
Raw shelled eggs	Two-door upright glass refrigerator	38.00 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 **11/18/2024**. 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: Julissa L.
Manager
Signed On: November 04, 2024