

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 FA0202703 - MCDONALD'S #2705		Site Address 41 RANCH DR, MILPITAS, CA 95035		Inspection Date 12/16/2024		Placard Color & Score GREEN 90		
Program PR0306618 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name HENLEY RESTAURANTS INC		Inspection Time 14:15 - 15:55			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By MARJORIE				FSC Ana Campos 05/31/2029

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						
K08	Time as a public health control; procedures & records		X		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						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		
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		X
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Cheese on table had time marker for 6:25PM at 2:30PM. Measured cheese at 64F. Container that cheese came from was marked with 1:33PM and 3:25PM stickers. Per employees, cheese is removed from cooler and time marked for 1 hour (time to put on table) and 4 hours (total time of use). Employees state that cheese is only used for a maximum of 4 hours once removed from the cooler. PIC states that time marker was incorrect. [CA] When time is used as a public health control (TPHC), PHFs shall be accurately time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Correct time marker of 3:25PM was placed for cheese on table.

Minor Violations

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Accumulation of debris on floors underneath shelving in back storage area and underneath equipment. [CA] Floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink	120.00 Fahrenheit	
cheese	walk in cooler	39.00 Fahrenheit	
cheese	upright cooler	41.00 Fahrenheit	
beef patty	grill	168.00 Fahrenheit	
quat	three compartment sink	200.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
chicken nuggets	drawer freezer	13.00 Fahrenheit	IR
tomatoes	reach in cooler	41.00 Fahrenheit	
milk	coffee machine	41.00 Fahrenheit	
milk	walk in cooler	39.00 Fahrenheit	
egg	walk in cooler	41.00 Fahrenheit	
chicken nugget	hot hold unit - 2	149.00 Fahrenheit	TPHC
chlorine	wiping cloth bucket	100.00 PPM	
hash browns	walk in freezer	14.00 Fahrenheit	IR
hot water	handwash sink	100.00 Fahrenheit	
cream	drawer cooler - drinks	41.00 Fahrenheit	
milk	sliding door cooler	41.00 Fahrenheit	
beef patty	drawer cooler	41.00 Fahrenheit	
sausage patty	reach in freezer	8.00 Fahrenheit	IR
McRib	hot hold unit - 1	135.00 Fahrenheit	TPHC
ham	walk in cooler	40.00 Fahrenheit	
yogurt	smoothie maker	41.00 Fahrenheit	
chicken nuggets	four door freezer	14.00 Fahrenheit	IR
spicy chicken	drawer freezer	12.00 Fahrenheit	IR
fries	fry dispenser	16.00 Fahrenheit	IR

Overall Comments:

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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 **12/30/2024**. 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: Manpreet
Manager
Signed On: December 16, 2024