

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 FA0288179 - MAD YOLKS		Site Address 1087 MERIDIAN AV 40, SAN JOSE, CA 95125		Inspection Date 11/04/2025	
Program PR0432138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MAD YOLKS INC		Inspection Time 14:00 - 15:15
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By RACHEL (S) & KEVN (DOO)	FSC Rachel Goodale 10/1/29		

Placard Color & Score GREEN 86

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						
K06 Adequate handwash facilities supplied, accessible	X						S
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	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	X	
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	X	
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

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

Inspector Observations: Measured french fries and tatter tots holding between 76F - 88F on prep table at cooks line. Per operator, PHFs is under time as a public health control (TPHC). Observed no signs of time log, markers and or timer. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be 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] Operator directed to time mark PHFs at cooks line.

Minor Violations

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

Inspector Observations: Found bag of rice and oil stored directly on floor in back storage area. [CA] Food shall be stored a minimum of 7 inches off floor.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found scoop handles in direct contact with food items in bulk bin at back storage area. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found employees backpack stored on floor in back storage area. Observed locker available, however unable to accommodate size of backpack. [CA] Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
french fries	cooks line	76.00 Fahrenheit	under TPHC. no time mark observed. COS- provide time mark.
beverage	2 door reach in	41.00 Fahrenheit	
rice	rice holder	141.00 Fahrenheit	
scrambled eggs	hot inserts	141.00 Fahrenheit	
sliced cheese	4 door under drawer	41.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
tatter tots	2 door upright freezer	30.00 Fahrenheit	
diced mangos	2 door cold top	30.00 Fahrenheit	
patty	4 door under drawer	41.00 Fahrenheit	
warm water	handsink (2 prep & RR)	100.00 Fahrenheit	
sliced cheese	2 door cold top	41.00 Fahrenheit	
pooled eggs	4 door under drawer	41.00 Fahrenheit	
tatter tot	cooks line	88.00 Fahrenheit	under time as a public health control (TPHC). no time mark observed. COS- provide time mark.
hot water	warewash/1-comp	120.00 Fahrenheit	
sliced tomatoes	3 door upright	39.00 Fahrenheit	

Overall Comments:

Note: Observed a flat top stored beyond mechanical exhaust hood at cooks line. Flat top currently not in use. When in use, ensure all cooking equipment is under the mechanical exhaust hood.

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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 **11/18/2025**. 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.

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: Rachel Goodale
Supervisor

Signed On: November 04, 2025