

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 FA0251303 - MCDONALD'S #14680		Site Address 1249 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 03/16/2026		Placard Color & Score YELLOW 74		
Program PR0365160 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HENLEY RESTAURANTS INC		Inspection Time 16:10 - 17:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By EVELYN MOLINA				FSC Evelyn Molina 01/18/2029

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

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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

In the right-side basket warmer unit (oriented when entering the kitchen area), fried chicken measured 119F in one hot-hold basket, and fried chicken measured 130F in another hot-hold basket. Per the manager, items had been in hot holding for less than 35 minutes.

**Note: Manager states that the chicken is subject to temperature control. Manager and specialist calibrated thermometers with an ice bath.*

French fries measured between 118F and 127F while maintained in hot holding to the left of the fryers. Per staff, items had been fried less than 1 hour prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Fried chicken was voluntarily discarded by the manager. Fries to be served or else discarded by 7:00PM.

Follow-up By
03/19/2026

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

Inspector Observations:

Sliced cheeses subjected to time as a public health control observed labeled with stickers that denoted discard at time at 2:07PM. However, cheeses were still in use by 4:09PM.

[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 (or less), and written procedures shall be readily available for review.

[COS] Cheeses were voluntarily discarded by the manager.

Follow-up By
03/19/2026

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash sink near the ice machine partially obstructed with a large bucket balanced directly on top of the wash basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations:

15+ flies observed in the kitchen area, some of which were crawling on piles of bagged trash maintained in a large, rolling container near the back door. 5+ flies observed in the dining area.

Reviewed recent pest control service report conducted by Ecolab, which stated that the facility was treated for "large fly activity" and that traps were 25% full.

**Note: See K42m.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

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Inspector Observations:

Large, rolling container full of bagged trash observed in the back of the facility, near the back door.

***Note: Flies observed crawling on the bags of trash.**

[CA] Refuse containers shall be collected or cleaned frequently enough to minimize the development of objectionable odors or conditions that attract or harbor insects or rodents.

Ensure that bagged waste is taken out frequently to prevent the attraction of pests.

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

Inspector Observations:

Accumulation of soda syrup on the floor under the soda syrup dispensers. Flies observed concentrated in the area.

[CA] Walls and/or floors in food preparation area shall be kept clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
frozen chicken	four-door upright freezer	14.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
fried chicken	basket hot hold - right	119.00 Fahrenheit	119F, 130F
folded egg	walk-in cooler	41.00 Fahrenheit	
chicken nuggets	basket hot hold - left	149.00 Fahrenheit	
ambient	under-counter cooler - service window	40.00 Fahrenheit	
sliced cheese	under-counter cooler - middle kitchen	41.00 Fahrenheit	
frozen hash browns	four-door upright freezer	14.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
frozen fries	walk-in freezer	7.00 Fahrenheit	
warm water	hand sink - middle kitchen	100.00 Fahrenheit	
ham	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 3/30/2026. 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.

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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: Evelyn
Manager

Signed On: March 16, 2026