

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 FA0265983 - WINGSTOP		Site Address 725 RIDDER PARK DR 80, SAN JOSE, CA 95131		Inspection Date 10/07/2026		Placard Color & Score GREEN 90		
Program PR0392815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WEST COAST WINGS SAN JOSE		Inspection Time 12:05 - 13:40			
Inspected By KAYTLEN SWANSON		Inspection Type ROUTINE INSPECTION		Consent By YENDRI				FSC Citlalic Samantha Mendoza Silva 2/20/2030

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						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures	X						S
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		
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		X
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 FA0265983 - WINGSTOP		Site Address 725 RIDDER PARK DR 80, SAN JOSE, CA 95131	Inspection Date 10/07/2026
Program PR0392815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name WEST COAST WINGS SAN JOSE INC	Inspection Time 12:05 - 13:40
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Facility is missing food handler cards for 2 out of the 3 employees working.

[CA] All food handlers at facility shall possess a valid food handler card for the duration of their employment. Cards shall be made available upon request.

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

Inspector Observations: *REPEAT* Hot water in prep sink and 3 compartment sink measured 105F and 106F respectively.

[CA] Hot water in prep sinks and warewashing sinks shall be supplied at a minimum temperature of at least 120°F.

Hot water at handwash sink in customer restroom measured 75F.

[CA] Handwashing facilities shall be equipped to provide water measuring at least 100F.

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

Inspector Observations: No waste receptacles were available for customer use inside facility. Waste receptacles immediately outside the door to the facility are overflowing.

[CA] Waste receptacles shall be made available for customer use and in any areas where waste is generated. Outdoor waste receptacles shall be kept clean and clear of debris to prevent attraction of vermin.

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: Employees personal items including a jacket and backpack being stored on shelving with dry goods.

[CA] Employee clothing or personal effects shall not be stored in any area used for the storage and preparation of food.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0265983 - WINGSTOP	Site Address 725 RIDDER PARK DR 80, SAN JOSE, CA 95131	Inspection Date 10/07/2026
Program PR0392815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name WEST COAST WINGS SAN JOSE INC	Inspection Time 12:05 - 13:40

Measured Observations

Item	Location	Measurement	Comments
Hot water	Hand wash sink employee restroom	100.00 Fahrenheit	
Hot water	Hand wash sink customer restroom	75.00 Fahrenheit	
Bone in chicken wing	Final cook temp	181.00 Fahrenheit	
Hot water	prep sink	105.00 Fahrenheit	
Hot water	Hand wash sink by sauce line	100.00 Fahrenheit	
Boneless wings	Final cook temp	169.00 Fahrenheit	
Quaternary ammonium sanitizer	wiping cloth bucket	200.00 PPM	
Ranch dressing	Walk-in	40.00 Fahrenheit	
Hot water	Hand wash sink by reach-in freezer	100.00 Fahrenheit	
Hot water	3 compartment sink	106.00 Fahrenheit	
Hot water	Hand wash sink by fryer	100.00 Fahrenheit	
Ambient	Walk-in	38.00 Fahrenheit	
Boneless wings	Final cook temp	171.00 Fahrenheit	
Raw wings	Reach in near fryers	43.00 Fahrenheit	in active use
Ambient	Under counter freezer	11.00 Fahrenheit	
Ambient	Walk-in freezer	9.00 Fahrenheit	
Quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	

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 **10/21/2026**. 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.

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: Yendri
Shift lead

Signed On: October 07, 2026