

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 FA0202936 - MCDONALD'S RESTAURANT #2533		Site Address 99 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 08/15/2025		Placard Color & Score GREEN 93		
Program PR0302606 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MCDONALD'S CORPORATIO		Inspection Time 10:00 - 11:20			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MARIELA				FSC Meryl Queen Solis 03/01/2026

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						S
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						
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						
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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

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

Inspector Observations:

Observed multiple expired Food Safety Certificates.

[Corrective Action] Maintain Food Safety Certificates current and valid.

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:

1. Rust observed on the stainless steel portion inside the ice machine.

[Corrective Action] Replace the stainless steel.

2. Observed broken 2 door upright cooler in the kitchen. Per PIC, the refrigerator has been broken for months.

[Corrective Action] Repair, replace or remove the 2 door upright cooler.

3. REPEAT VIOLATION. Curtains on the muffin/bagel toaster observed frayed.

[Corrective Action] Replace the curtain.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The lever for the faucet at the handwash sink in the restroom observed loose.

[Corrective Action] Secure the lever.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium sanitizer	3 compartment sink	300.00 PPM	ecolab 200-400
chlorine sanitizer	wiping bucket	50.00 PPM	
1/4 pounder patty	2 drawer cooler	37.00 Fahrenheit	
yogurt for smoothie	single door undercounter cooler	41.00 Fahrenheit	
cream	cream dispenser	40.00 Fahrenheit	
butter	2 drawer cooler	36.00 Fahrenheit	drive-thru
sausage	hot holding #2	158.00 Fahrenheit	
folded eggs	hot holding #1	164.00 Fahrenheit	
cheese	walk-in cooler	39.00 Fahrenheit	
hot water	3 compartment sink	148.00 Fahrenheit	
cream	cream dispenser	36.00 Fahrenheit	drive-thru
hamburger patty	cookline	160.00 Fahrenheit	final cooking temp
soft serve mix	soft serve machine	41.00 Fahrenheit	
hot water	handwash sink	122.00 Fahrenheit	
milk	single door undercounter cooler	38.00 Fahrenheit	McCafe

Overall Comments:

No prep sink in the facility. Lettuce and tomatoes are all pre-washed and sliced.

The unused floor sink by the 3 compartment sink has a large opening where someone can catch their foot in. Discussed with

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manager to install the grate with no large openings to prevent accidental trips.

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 8/29/2025. 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: Mariela Hernandez
person in charge
Signed On: August 15, 2025