

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 FA0202576 - MCDONALD'S RESTAURANT #11408		Site Address 1854 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 07/03/2026		Placard Color & Score GREEN 90		
Program PR0304637 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name MCDONALDS USA LLC		Inspection Time 10:35 - 11:45			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MARIBEL				FSC Itzel Amador 06/06/2028

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		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		
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

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

Inspector Observations:

1. Milk in the sureshot unit at the service area was measured at 53 degrees Fahrenheit.
[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.
[Suitable Alternative] Milk was voluntarily discarded.

2. Cheese and sliced tomatoes in the 2 door undercounter cooler was measured at 51 degrees Fahrenheit.
[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.
[Suitable Alternative] Cheese and sliced tomatoes were re-located to the walk-in cooler.

Minor Violations

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. The sureshot unit and the 2 door undercounter cooler observed not properly maintaining foods at or below 41 degrees Fahrenheit.
[Corrective Action] Ensure refrigeration units are able to maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

2. Rubber seals on the doors of the 2 door above counter freezer observed damaged.
[Corrective Action] Repair or replace the rubber seals.

3. The hinge on the cover for the ice bucket by the drive thru window observed detached.
[Corrective Action] Re-attach the hinge.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	104.00 Fahrenheit	
milk	sureshot unit	53.00 Fahrenheit	
ham	2 drawer cooler - right	41.00 Fahrenheit	
milk	McCafe unit	41.00 Fahrenheit	
chicken	hot holding unit	183.00 Fahrenheit	
soft serve mix	soft serve unit	38.00 Fahrenheit	
beef patty	2 drawer cooler - left	38.00 Fahrenheit	
ambient air	frappe unit	41.00 Fahrenheit	
eggs	hot holding unit	161.00 Fahrenheit	
hot water	3 compartment sink	140.00 Fahrenheit	
beef patty, soft serve mix	walk-in cooler	40.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
cheese, sliced tomatoes	2 door undercounter cooler	51.00 Fahrenheit	
milk	sureshot unit	41.00 Fahrenheit	by drive through
chlorine sanitizer	sanitizing bucket	100.00 PPM	

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 7/17/2026. 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: Maribel
person in charge

Signed On: July 03, 2026