

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 FA0299147 - AMC SUNNYVALE 12		Site Address 150 E MCKINLEY AV, SUNNYVALE, CA 94086	Inspection Date 09/18/2025
Program PR0439188 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16		Owner Name AMERICAN MULTI-CINEMA IN	Inspection Time 13:55 - 14:20
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By ALEYEH	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/16/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 09/18/2025

Cited On: 09/16/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 09/18/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
regular cheese	hot holding unit	172.00 Fahrenheit	
queso cheese	hot holding unit	169.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted to verify major violations from routine inspection on 09/16/2025 are in compliance.

K06: Soap is available at all handwash sinks in the men's restrooms.

K11: Cheese was observed to be re-heated properly.

Continue working on violations noted on the last inspection report.

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 **10/2/2025**. 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: Aleya Huizar
Manager

Signed On: September 18, 2025