

**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**

<b>Facility</b> FA0205952 - MCDONALD'S #2888		<b>Site Address</b> 1299 E SANTA CLARA ST, SAN JOSE, CA 95116		<b>Inspection Date</b> 09/03/2025	
<b>Program</b> PR0307301 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			<b>Owner Name</b> MCDONALD'S CORPORATIO		<b>Inspection Time</b> 16:05 - 17:20
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> OSCAR AVILA	<b>FSC</b> Reyna Servantes 04/27/2028		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>86</b>

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						
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						
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	X	
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	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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0205952 - MCDONALD'S #2888	Site Address 1299 E SANTA CLARA ST, SAN JOSE, CA 95116	Inspection Date 09/03/2025
Program PR0307301 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name MCDONALD'S CORPORATION	Inspection Time 16:05 - 17:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

#### Inspector Observations:

**1. Major Violation: The mop sink directly adjacent to the three compartment sink was not draining and was actively filling up when the only three compartment sink is in use.**

**[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.**

**2. Minor Violation: Staff were disposing gray water from the mop sink into the first basin of the three compartment sink.**

**[CA] Waste water shall be disposed of in the janitorial sink or toilet facility.**

### Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

#### Inspector Observations:

**Facility is storing extra boxes of cups and children meal toys in the outdoor refuse enclosure.**

**[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Move them inside and cease using the refuse area as storage for food and food related equipment.**

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:

**1. The prep sink waste pipe is rusted and in disrepair.**

**2. The three compartment sink faucet is leaking.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

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

#### Inspector Observations:

**1. There are several holes in the facility (under the three compartment sink, under the cash register, along cables and piping on the ceiling).**

**2. There are several pieces of cove base tiling that are in disrepair and detaching from the wall.**

**[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.**

### Performance-Based Inspection Questions

N/A

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0205952 - MCDONALD'S #2888	<b>Site Address</b> 1299 E SANTA CLARA ST, SAN JOSE, CA 95116	<b>Inspection Date</b> 09/03/2025
<b>Program</b> PR0307301 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	<b>Owner Name</b> MCDONALD'S CORPORATION	<b>Inspection Time</b> 16:05 - 17:20

## Measured Observations

Item	Location	Measurement	Comments
Chicken Nuggets	Hot Hold Tray	150.00 Fahrenheit	
Burger	Hot Hold Tray	140.00 Fahrenheit	
Milk	Drawer Cooler	40.00 Fahrenheit	
Raw Beef	Drawer Cooler	38.00 Fahrenheit	
Milk	Coffee Dispenser	40.00 Fahrenheit	
Eggs	Walk in Cooler	37.00 Fahrenheit	
Chicken Strips	Hot Hold Tray	150.00 Fahrenheit	
Fries	Walk in Freezer	2.00 Fahrenheit	
Fries	Hot Hold Lamp	211.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	

## Overall Comments:

### Notes:

**- Facility is hereby closed for an active sewage backup/overflow. Facility must cease and desist all operations. Facility is to remain closed until written authorization is given by this department to re-open.**

**- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/17/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Oscar Avila  
General Manager

**Signed On:** September 03, 2025