

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 FA0202580 - CARL'S JR #7025		Site Address 1890 MCCANDLESS DR, MILPITAS, CA 95035		Inspection Date 09/24/2026		Placard Color & Score GREEN 85		
Program PR0306617 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name UIS SOUTH BAY INC		Inspection Time 15:20 - 17:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC Amalia Vasquez 2-23-2031

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	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		X			S
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							

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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0202580 - CARL'S JR #7025	Site Address 1890 MCCANDLESS DR, MILPITAS, CA 95035	Inspection Date 09/24/2026
Program PR0306617 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name UIS SOUTH BAY INC	Inspection Time 15:20 - 17:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Not following time control log procedures: Sauces in cold holding including (santa fe sauce) in cold holding prep line measured at 51F. PIC stated items had been place in compartment since 9am over 4 hour mark.*

Sliced tomatoes were incorrectly labeled on Time temp. control. PIC stated sliced tomatoes had been placed on TPHC starting at 1PM, and had to be discarded at 5pm. Time log stated 4pm discard.

[CA] *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

[COS] *Santa Fe sauce was voluntarily condemned and discarded. Tomatoes were properly time logged.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed dropping a bag of sauce on the floor, picked it up, then proceeded to handle other bags of sauce before being stopped.

[CA] *Wash hands in between switching tasks, or after potential contamination may have occurred.*

[COS] *Instructed employee to de-glove and wash hands.*

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

Inspector Observations: *Bag of onions and box of cheese stored on the floor in walk in fridge.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Lacking thermometers in walk in refrigeration units.*

[CA] *Provide thermometer in refrigeration units.*

Employees could not provide a probe thermometer.

[CA] *An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0202580 - CARL'S JR #7025	Site Address 1890 MCCANDLESS DR, MILPITAS, CA 95035	Inspection Date 09/24/2026
Program PR0306617 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name UIS SOUTH BAY INC	Inspection Time 15:20 - 17:20

Measured Observations

Item	Location	Measurement	Comments
sliced tomatoes	walk-in cooler	38.00 Fahrenheit	
batter	cold holding unit	40.00 Fahrenheit	
raw chicken	cold holding unit	41.00 Fahrenheit	
tomato sauce bag	walk-in cooler	41.00 Fahrenheit	
quaternary ammonium sanitizer	sanitizer bucket - kitchen prep line	300.00 PPM	
hot water	3-comp sink	120.00 Fahrenheit	
beef patty cooked	cook line	156.00 Fahrenheit	final cook temp
hot water	handwash sink in kitchen	100.00 Fahrenheit	
bacon cheese mix	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Joint inspection with Belin Zepeda. Report written by Belin.

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 **10/8/2026**. 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: Maria
Supervisor

Signed On: September 24, 2026