

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 03/11/2026		Placard Color & Score GREEN 91		
Program PR0306617 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name UIS SOUTH BAY INC		Inspection Time 10:05 - 11:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By YOLANDA				FSC Amalia Vasquez 02/23/2031

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records	X						N
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						S
K15	Food obtained from approved source							
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						S

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	X	
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	X	
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Guacamole with diced tomatoes measured 38F to 46F from bottom to top while maintained in the prep cooler across from the cook-line. Log observed posted to the wall, which states that guacamole is to be discarded every 12 hours. Facility shall decide if they intend to subject guacamole to temperature, or to time control, with the other being used for quality.

See "Comments" below.

***Note: Presence of diced tomatoes renders the guacamole a potentially hazardous food**

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Employees added ice. Guacamole with diced tomatoes remeasured at 41F or less throughout.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Accumulation of brown sludge in the floor sink that the soda machines in the customer service area drain into.

[CA] Clean regularly to prevent the attraction of vermin.

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:

Door of the walk-in freezer is unable to fully close. Sheet metal on the outer, lower portion of the exterior is warped and appears to be iced in place, thus rendering the door incapable of closing.

***Note: Ambient of the walk-in freezer measured at 16F**

[CA] Equipment shall be maintained in good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Employee personal items (purse, draw string bag) stored on top of cases of soda syrup in the back kitchen area.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
pico de gallo	ice bath - left of cook-line	40.00 Fahrenheit	
sliced tomatoes	prep cooler	61.00 Fahrenheit	TPHC
raw chicken	chicken dredging station - cold hold	40.00 Fahrenheit	
ambient	walk-in freezer	16.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
milk	walk-in cooler	39.00 Fahrenheit	
shredded cheese and bacon	ice bath - left of cook-line	37.00 Fahrenheit	
frozen patties	walk-in freezer	16.00 Fahrenheit	
warm water	hand sink - kitchen entrance	100.00 Fahrenheit	
tater tots	hot hold - right of cook-line	184.00 Fahrenheit	
patties	basket hot hold	154.00 Fahrenheit	
quaternary ammonium	three compartment sink	200.00 PPM	
frozen hash browns	walk-in freezer	17.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
raw chicken	walk-in cooler	35.00 Fahrenheit	
cheese	prep cooler	56.00 Fahrenheit	TPHC
milk	display cooler - front service	41.00 Fahrenheit	

Overall Comments:

- Facility is no longer using stickers for TPHC. Facility has begun utilizing a time log posted on the wall to the right of the chicken dredging station.

Facility shall decide whether or not they wish to subject guacamole with diced tomatoes to time as a public health control; If guacamole with diced tomatoes can be maintained at 41F or below, facility may opt to subject it temperature control and use time (i.e. 12 hours discard) for quality. If guacamole with diced tomatoes cannot be held at 41F or below in the prep cooler across from the cook-line, then facility shall subject it to a 4 hour discard time, per TPHC requirements.

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 3/25/2026. 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

Yolanda G.

Received By: Yolanda G.
Manager
Signed On: March 11, 2026