

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 FA0200745 - MCDONALD'S		Site Address 10990 N STELLING RD, CUPERTINO, CA 95014	Inspection Date 05/16/2025
Program PR0301969 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name CON-LEE, INC	Inspection Time 14:00 - 15:00
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By MARIBEL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: The following Potentially Hazardous Foods (PHFs) were measured at improper holding temperatures above 50F for 4 hours : Cheese held inside the prep refrigerator undercounter. Ambient temperature at the same unit was measured at 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Manager VC&D cheese in the trash and directed employee to discontinue use of the refrigeration unit until it's repaired.

Follow-up By
05/16/2025

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: Ambient temperature of the undercounter prep refrigerator used for holding cheese was measured at 50F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

CO0156855

Note : CO0156845 regarding ants in the soda machine was investigated with the same complaint. No ants observed at the time of the inspection.

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 **5/30/2025**. 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: MARIBEL
MANAGER

Signed On: May 16, 2025