

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 FA0205952 - MCDONALD'S #2888		Site Address 1299 E SANTA CLARA ST, SAN JOSE, CA 95116		Inspection Date 03/18/2026	
Program PR0307301 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name MCDONALD'S CORPORATIO		Inspection Time 14:20 - 16:05
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By EVAN	FSC Angela Gamez 11/26/2030		

Placard Color & Score GREEN 76

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		X			S
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	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	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	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

The only handwash station at the cooking area was blocked off by a portable AC unit.

[CA] Ensure the handwash station is accessible at all times.

[COS] Staff relocated the A/C unit to unobstruct the handwash station.

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

One of the A/C units liquid waste was flowing into the handwash station at the cook line.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

[COS] The waste hoses were relocated to the floor sink under the ice cream machine.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. A dead cockroach was observed on the wall near the water heater.

2. A hatched cockroach egg sack (ootheca) was observed on the wall in the staff room.

[CA] Clean and sanitize area of dead cockroaches or old droppings. Provide pest control as necessary.

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

Inspector Observations:

Repeat Violation: Facility is storing extra boxes of food related equipment such as to go bags, boxes, and other food contact materials 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.

[COS] The open box of to go bags was discarded. Other items were moved inside.

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:

The meat cooler and convection oven are in disrepair.

[CA] Ensure to maintain equipment in good repair. Repair, replace, or service the 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:

Repeat Violation: The three compartment sink faucet is leaking.

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

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

Inspector Observations: Repeat Violations:

1. *There are several holes in the facility (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. Near the walk in cooler and second drive through window.*
3. *There are several areas of the FRP on the wall in disrepair near the walk in cooler.*
4. *There is a large accumulation of grease and food debris under cookline equipment.*

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

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

1. *The restrooms lack handwash reminder signs for staff.*

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

2. *The posted Environmental Health permit is not for the food operation but the Hazardous Materials permit.*

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility. Display the food health permit.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Orange Juice	Juice Dispenser	37.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Fish Filet	Hot Hold Tray	140.00 Fahrenheit	
Ice Cream Mix	Soft Serve Machine	38.00 Fahrenheit	
Chicken	Hot Hold Tray	140.00 Fahrenheit	
Fries	Upright Freezer	20.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Chicken	Final Cook	200.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Fries	Heat Lamp	180.00 Fahrenheit	
Eggs	Walk in Cooler	37.00 Fahrenheit	

Overall Comments:

Note:

- *Per McDonald's supervisor the facility is planning to be remodeled this year to early next year.*
- *Failure to correct repeat violations will result in further enforcement from this department.*

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 **4/1/2026**. 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.

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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: Evan
Shift Manager

Signed On: March 18, 2026