

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 FA0212482 - BURGER KING #1673		Site Address 3750 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 05/20/2025		Placard Color & Score GREEN 85		
Program PR0301918 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HANSVIN INC		Inspection Time 10:55 - 12:15			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JEIMY (SM) & JACOB (DM)				FSC Jeimy Solano 10/3/27

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						
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		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	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		
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		
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		

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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: Found a tray of sliced ham holding at 67F on counter near service line. Per operator, PHFs is under time as a public health control (TPHC). Observed no sticker with time on container. [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] Operator placed sticker with time on container.

Minor Violations

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

Inspector Observations: Measured container of sliced swiss cheese and sliced cheddar cheese holding between 43F - 44F in walk-in-cooler for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Found broken handle on left side of ice machine. [CA] Replace sliding door handle.

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

Inspector Observations: 1. Missing ceiling panel in electrical room. [CA] Replace ceiling panel.
2. Observed damage ceiling above boxes of soda rack near walk-in-cooler. Per operator, during rain, container of soda boxes are relocated. Facility is in the process of repairing ceiling. [CA] Ensure all food related items are protected from potential contamination.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
patty	walk-in-freezer	6.50 Fahrenheit	
quat	sani bucket/warewash	200.00 PPM	
vanilla	machine	41.00 Fahrenheit	
fries	2 door sliding freezer	4.90 Fahrenheit	
patty	insert warmer	156.00 Fahrenheit	under time as a public health control (TPHC), monitor with time.
chicken	2 door sliding freezer	4.90 Fahrenheit	
beverage	1 door reach in	40.00 Fahrenheit	
ambient	walk-in	41.00 Fahrenheit	
sliced tomato	counter insert	63.00 Fahrenheit	between 63F - 67F, under TPHC, time mark with sticker
sliced swiss cheese	walk-in	43.00 Fahrenheit	
chicken	insert warmer	149.00 Fahrenheit	under TPHC, monitor with time
mini patty	insert oven	157.00 Fahrenheit	
sliced tomato	walk-in	44.00 Fahrenheit	diligent prep
sliced cheese	counter insert	63.00 Fahrenheit	under TPHC, time mark with sticker
warm water	handsink (prep & RR)	100.00 Fahrenheit	
juice	walk-in	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
sliced cheddar cheese	walk-in	43.00 Fahrenheit	between 43F - 44F
sliced ham	counter	67.00 Fahrenheit	under TPHC, however not time marked with sticker. COS- time mark with sticker provided.
patty	2 door sliding freezer	6.90 Fahrenheit	

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Overall Comments:

Note: Inspection conducted in conjunction to CO0156869.

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 **6/3/2025**. 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

Jeimy Solano

Received By: Jeimy Solano
Store Manager
Signed On: May 20, 2025