

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 FA0208320 - MCDONALD'S		Site Address 2680 STORY RD, SAN JOSE, CA 95122		Inspection Date 10/29/2024		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 87 </div>		
Program PR0301964 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name LC GROUP INC		Inspection Time 11:10 - 12:00			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By JASON H.				FSC Jason Hernandez 07/28/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
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						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		
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

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

Inspector Observations: Fresh beef maintained inside the drawer refrigerator next to the griddle measured between 49F to 53F. Thermostat on the refrigerator displayed an internal temperature at 62.5F. Ambient temperature of the refrigerator measured between 57F to 62F via probe thermometer placed inside. Employee stated that items were placed inside the refrigerator approximately 30 minutes prior, and that the refrigerator was turned on approximately one hour prior.

Pancakes, cooked eggs, bacon, and ham maintained inside the two-door glass display refrigerator at the cook line measured between 47F to 53F. Thermostat on the refrigerator displayed a temperature of 52F. Employee stated that pancakes have been inside the refrigerator since 8:00 AM, all other breakfast items were placed inside the refrigerator approximately an hour prior at the end of breakfast. Ambient temperature of the refrigerator measured at 55F via probe thermometer placed inside.

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

[COS/SA]

- Fresh beef inside the drawer refrigerator were placed inside a separate drawer refrigerator to immediately cool. Malfunctioning refrigerator was removed from the facility. Ambient temperature of the new drawer refrigerator measured at 38F via IR.

- All food items inside the two-door upright glass refrigerator were removed and placed inside the walk-in refrigerator to immediately cool. Temporarily discontinue usage of the upright refrigerator until unit is able to maintain PHF at 41F or below. Area manager contacted technician for immediate service later today.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Warm water is not provided at the men's restroom hand sink.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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 drawer refrigerator next to the griddle, and the two-door glass upright refrigerator that is next to the aforementioned drawer refrigerator.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Fillet-o-fish	Hot holding	176.00 Fahrenheit	
Warm water	Hand wash sink - office	101.00 Fahrenheit	
Sanitizing buckets	By office	100.00 PPM	Chlorine sanitizer
Cooked beef patty	Hot holding	176.00 Fahrenheit	
Hot water	Three-compartment sink	131.00 Fahrenheit	
Cooked quarter pounder	Griddle	190.00 Fahrenheit	
Milk	One-door reach-in refrigerator	40.00 Fahrenheit	
Shelled eggs	Walk-in refrigerator	39.00 Fahrenheit	

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Overall Comments:

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 **11/12/2024**. 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: Florida
Area manager

Signed On: October 29, 2024