

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 FA0251303 - MCDONALD'S #14680		Site Address 1249 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 03/19/2026
Program PR0365160 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name HENLEY RESTAURANTS INC	Inspection Time 15:15 - 16:15
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By AXEL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/16/2026

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

Compliance of this violation has been verified on: 03/19/2026

Cited On: 03/16/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 03/19/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
FRENCH FRIES	HOT HOLDING (TPHC)	120.00 Fahrenheit	TPHC
FRIED CHICKEN PATTIES	HOT HOLDING DRAWERS (TPHC)	140.00 Fahrenheit	TPHC

Overall Comments:

This was a follow-up to the 3/16/26 routine inspection.

Observed proper time-marking for sliced cheese, chicken patties, and french fries. Per PIC, the chicken patties are discarded approximately every 45 to 60 minutes (an "X" display appears on the unit when it is time to discard), and fries are discarded every 15 minutes (timer was visible on display screen above fries). Sliced cheese is time-marked to be discarded every 4 hours total (2 hours for tempering, and 2 hours for holding time in the table).

The yellow placard was replaced with a green placard. OK to operate.

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 **4/2/2026**. 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

Axel

Received By: Axel Solis
Shift Manager
Signed On: March 19, 2026