

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 FA0265656 - IN-N-OUT BURGER #240	Site Address 550 NEWHALL DR, SAN JOSE, CA 95110	Inspection Date 08/10/2026
Program PR0392294 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name IN-N-OUT BURGERS INC	Inspection Time 14:30 - 15:30
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By GABRIEL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Observed lack of paper towels at the handwash station by the ice cream machine and register. [CA] Handwash stations shall be fully stocked and accessible at all times. [COS] PIC restocked the paper towel dispenser at the time of inspection.

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: 1) Observed the handwash sink in the potato preparation area is not operable. Per PIC, a work order has been placed. Nearby handwash stations are available for use. [CA] Handwash station shall be fully operational and accessible at all times.

2) Measured the maximum water temperature at the handwash sink by the warewashing sink at 111F. Measured the maximum water temperature at the handwash sink by the employee entrance at 73F. Nearby handwash stations are available for use. [CA] Water shall be supplied from 100-108F as measured from the faucet at non-adjustable handwash stations.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
burger patty	cook line	156.00 Fahrenheit	Final cooking temperature.
grilled onions	cook line	165.00 Fahrenheit	
burger patty	preparation inserts	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	200.00 PPM	
cut tomato	preparation inserts	62.00 Fahrenheit	Per PIC, recently cut.
water	handwash sink (by warewashing sink)	112.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
sauce	walk-in cooler	41.00 Fahrenheit	
water	handwash sink (by employee entrance)	73.00 Fahrenheit	
cut tomato	under counter cooler	67.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	

Overall Comments:

Limited inspection conducted in conjunction with CO0160504.

Joint inspection with Madeline Meza.

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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 **8/24/2026**. 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



Received By: Gabriel Reyes
Manager
Signed On: August 10, 2026