

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 09/30/2026		Placard Color & Score GREEN 78		
Program PR0365160 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HENLEY RESTAURANTS INC		Inspection Time 09:10 - 12:25			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ARNULFO				FSC Arnulfo Munoz 07/11/2030

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						
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				S
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		
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		
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		X
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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: During warewashing, observed employee skip sanitizing step of metal cup. Per PIC, metal cup is used to scoop deep frying oil used to cook chicken.

[CA] Food contact surfaces of equipment and utensils shall be washed, rinsed, and sanitized using sanitizer at the appropriate concentration, such as quaternary ammonia at 200ppm.

[COS] Employee washed, rinsed, and sanitized metal cup using quaternary ammonia at 200ppm.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: At the time of inspection, PIC unable to present food handler cards of one employee.

[CA] All employees who handle, prepare, or serve non-prepackaged food shall obtain a food handler card within 30 days of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: By the egg press, observed employee handle raw shell eggs and attempted to resume cooking before being stopped. Observed employee touch lip of carton of pooled eggs and attempted to take out tray of pancakes.

[CA] Employees shall wash their hands before beginning work, before handling food/equipment/utensils, when switching from raw to ready to eat foods, after touching body parts, after using the restroom, and any time when contamination may occur.

[COS] Employee was instructed to wash hands before cooking and handling pancakes.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: At the time of inspection, PIC unable to present written procedures for TPHC (time is a public health control - 4 hour rule).

[CA] Written procedures for TPHC (time is a public health control - 4 hour rule) shall be made available upon request.

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

Inspector Observations: By the back of the facility, observed one dead cockroach on the floor. Observed two dead cockroaches on the wall by the washing machine. No live activity was observed.

[CA] Food facilities shall remain free of insects and vermin.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: In the outside refuse area, garbage and recycling lids left open.

[CA] Refuse container lids shall remain closed when not in use to prevent the harborage and attraction of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cheese	walk-in fridge	28.00 Fahrenheit	
ambient	undercounter drawer cooler	36.00 Fahrenheit	
quat ammonia	warewashing sink	200.00 PPM	
cheese	undercounter drawer cooler	35.00 Fahrenheit	
warm water	handwashing sink	100.00 Fahrenheit	
mcchicken	warmer basket	160.00 Fahrenheit	
hot water	warewashing sink	120.00 Fahrenheit	
chlorine	sanitizing bucket	100.00 PPM	
cheese	1-door undercounter cooler	38.00 Fahrenheit	
folded egg	warmer basket	148.00 Fahrenheit	
beef patty	undercounter drawer cooler	40.00 Fahrenheit	
ambient	drink cooler	36.00 Fahrenheit	
ham	undercounter drawer cooler	41.00 Fahrenheit	
milk	undercounter drawer cooler	38.00 Fahrenheit	IR
ambient	walk-in freezer	-1.00 Fahrenheit	IR
cheese	prep table	55.00 Fahrenheit	TPHC
ambient	walk-in fridge	37.00 Fahrenheit	
hashbrown	deep fryer	165.00 Fahrenheit	
sausage burrito	2-door undercounter cooler	40.00 Fahrenheit	
ambient	4-door freezer	10.00 Fahrenheit	

Overall Comments:

Joint inspection with Natalie Hak. Report written by Natalie.

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 **10/14/2026**. 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: Damaris
Shift Manager

Signed On: September 30, 2026