

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 FA0202703 - MCDONALD'S #2705		Site Address 41 RANCH DR, MILPITAS, CA 95035		Inspection Date 09/26/2025		Placard Color & Score GREEN 87		
Program PR0306618 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name HENLEY RESTAURANTS INC		Inspection Time 10:00 - 11:15			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By REYNA				FSC Reyna Martinez 10/07/2027

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						S
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			
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		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		

OFFICIAL INSPECTION REPORT

Facility FA0202703 - MCDONALD'S #2705	Site Address 41 RANCH DR, MILPITAS, CA 95035	Inspection Date 09/26/2025
Program PR0306618 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name HENLEY RESTAURANTS INC	Inspection Time 10:00 - 11:15
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:

The time sticker on the cheese at the sandwich assembly area read "use by 9:13 AM October 30, 2025". Per manager, the cheese was just taken out from refrigeration. Observed the time sticker to be the use by date and time when cheese is maintained in refrigeration.

[Corrective Action] Ensure a new time sticker is printed out with a 4 hour discard time when cheese is removed from refrigeration.

[Corrected on Site] Employee printed out new time sticker with a 4 hour discard time.

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 at the automatic handwash sink in the kitchen and women's restroom was measured below 100 degrees Fahrenheit.

[Corrective Action] Ensure warm water is maintained at 100 - 108 degrees Fahrenheit when hot and cold water is pre-mixed.

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:

Observed broken door at the Frappe machine.

[Corrective Action] Repair the door.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chicken	hot holding #2	164.00 Fahrenheit	
warm water	handwash sink in kitchen	83.00 Fahrenheit	pre-mixed
milk	2 slide door undercounter cooler	40.00 Fahrenheit	
raw shell eggs	2 drawer cooler	35.00 Fahrenheit	at cookline
cheese	sandwich assembly cooler	41.00 Fahrenheit	
warm water	handwash sink in women's restroom	76.00 Fahrenheit	pre-mixed
soft serve mix	ice cream and shakes machine	41.00 Fahrenheit	
chlorine sanitizer	wiping bucket	100.00 PPM	
hot water	3 compartment sink	160.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
milk	2 drawer cooler	37.00 Fahrenheit	
cheese, eggs	walk-in cooler	38.00 Fahrenheit	
whip cream	single door undercounter cooler	41.00 Fahrenheit	Frappe
milk	single door undercounter cooler	38.00 Fahrenheit	McCafe
canadian bacon	hot holding #1	137.00 Fahrenheit	
steak	cookline	1,789.00 Fahrenheit	final cooking temperature

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0202703 - MCDONALD'S #2705	Site Address 41 RANCH DR, MILPITAS, CA 95035	Inspection Date 09/26/2025
Program PR0306618 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name HENLEY RESTAURANTS INC	Inspection Time 10:00 - 11:15

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 **10/10/2025**. 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

REYNA MARTINEZ

Received By: Reyna Martinez
Manager
Signed On: September 26, 2025