

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 FA0299147 - AMC SUNNYVALE 12		Site Address 150 E MCKINLEY AV, SUNNYVALE, CA 94086		Inspection Date 09/16/2025		Placard Color & Score YELLOW 82		
Program PR0439188 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name AMERICAN MULTI-CINEMA INC		Inspection Time 15:00 - 16:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By ALEYA HUIZAR				FSC Joseph Avery 01/21/2026

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		X			
K07	Proper hot and cold holding temperatures	X						
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		X			S
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							
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	X	
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		
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

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

Inspector Observations:

Lack of soap at all four handwashing stations in the men's restroom.

[Corrective Action] Ensure soap is always available for handwashing.

[Corrected on Site] Employee refilled the soap dispensers.

Follow-up By
09/18/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

The queso cheese in the hot holding unit was measured at 123 degrees Fahrenheit. Per employee, the queso cheese was re-heated since 12:00 PM. The queso cheese was observed taking too long to reach proper re-heating temperature of 165 degrees Fahrenheit for hot holding.

[Corrective Action] Ensure the queso cheese reaches the minimum re-heating temperature of 165 degrees Fahrenheit within two hours.

[Suitable Alternative] The queso cheese was voluntarily discarded.

Follow-up By
09/18/2025

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Quaternary ammonium sanitizer in the 3 compartment sink at the bar was measured above 400 ppm.

[Corrective Action] Maintain quaternary ammonium sanitizer at 200 ppm.

[Corrected on Site] Employee adjusted the sanitizer to 200 ppm.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chicken	2 door prep cooler	34.00 Fahrenheit	left side
boneless chicken	deep fry	204.00 Fahrenheit	final cooking temp
chicken	2 drawer cooler	35.00 Fahrenheit	
chicken, cheese	walk-in cooler	35.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	bar
cheese	2 door prep cooler	38.00 Fahrenheit	middle
shredded cheese	2 door prep cooler	41.00 Fahrenheit	right side
utensil surface	high temperature dishwasher	160.00 Fahrenheit	
hot dog	hot roller	142.00 Fahrenheit	
quaternary ammonium sanitizer	wiping bucket	200.00 PPM	
hot dogs	2 door upright cooler	34.00 Fahrenheit	
hot water	3 compartment sink	161.00 Fahrenheit	
queso cheese	hot holding unit	123.00 Fahrenheit	re-heated since 12:00 PM
regular cheese	hot holding unit	135.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	restrooms
quaternary ammonium sanitizer	3 compartment sink	400.00 PPM	bar

Overall Comments:

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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 **9/30/2025**. 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



Received By: Aleya Huizar
Manager
Signed On: September 16, 2025