

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 FA0209797 - WINGSTOP #2262		Site Address 5134 STEVENS CREEK BL, SAN JOSE, CA 95129		Inspection Date 06/09/2025		Placard Color & Score GREEN 92		
Program PR0306936 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DEMAYO RESTAURANT GRC		Inspection Time 15:00 - 16:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By CAROL GARCIA				FSC Carol Garcia 7/1/29

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
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		X
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 FA0209797 - WINGSTOP #2262	Site Address 5134 STEVENS CREEK BL, SAN JOSE, CA 95129	Inspection Date 06/09/2025
Program PR0306936 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name DEMAYO RESTAURANT GROUP, INC	Inspection Time 15:00 - 16:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous foods inside the walk-in cooler measured at improper cold holding temperatures. Bleu cheese dressing and buttermilk measured at 47-48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the three compartment sink was measured at a maximum of 110F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Incorrect thermometers are placed inside of upright cold holding unit that only reads temperatures between 100F to 600F. [CA] A thermometer capable to reading cold holding temperatures shall be provided and correctly located in cold holding units containing potentially hazardous foods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Chicken tenders	Upright reach-in freezer	10.00 Fahrenheit	
Hot water	Three compartment sink	110.00 Fahrenheit	
Bleu cheese dressing	Food prep unit	36.00 Fahrenheit	
Raw chicken	Walk-in cooler	35.00 Fahrenheit	
Buttermilk	Walk-in cooler	47.00 Fahrenheit	
Chicken wing	Removed from deep fryer	173.00 Fahrenheit	
Bleu cheese	Walk-in cooler	48.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	41.00 Fahrenheit	
Cheese sauce	Warmer	137.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	

Overall Comments:

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 **6/23/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0209797 - WINGSTOP #2262	Site Address 5134 STEVENS CREEK BL, SAN JOSE, CA 95129	Inspection Date 06/09/2025
Program PR0306936 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name DEMAYO RESTAURANT GROUP, INC	Inspection Time 15:00 - 16:00

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: Carol Garcia
Manager

Signed On: June 09, 2025