

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 FA0211840 - CARL'S JR #7101		Site Address 2495 LAFAYETTE ST, SANTA CLARA, CA 95050		Inspection Date 04/05/2024	
Program PR0307038 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TRI STAR FOODS LLC		Inspection Time 09:55 - 11:15
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By EDWARD	FSC Teresa Cruz 9/30/2028	

Placard Color & Score
GREEN
87

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						
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						
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		

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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:

Hand wash station in the men's restroom did not have any single use towels in the dispenser.

[CA] Single-use sanitary towels shall be provided in dispenser.

[COS] Staff restocked the paper towels in the dispenser.

Minor Violations

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

Inspector Observations:

1. Three dead adult cockroaches were found on three different sticky traps by the water heater.

2. Several rodent droppings were found on a sticky trap behind the soda fountain machines.

NOTE: Per staff they receive monthly pest control. Reports unavailable at time of inspection.

[CA] Clean and sanitize area of dead cockroaches and rodent droppings. Continue to provide pest control services as needed. Provide next report to inspector.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

The ice machine has a significant leak and is causing floors near the hand washing sink to be covered in water.

NOTE: Ice machine waste water is draining to floor sink directly under it and leak is falling onto ground.

[CA] Maintain equipment in good repair and floors dry.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Beef Patty	Hot Hold Tray	140.00 Fahrenheit	
Frozen patty	Meat Freezer by Charbroiler	10.00 Fahrenheit	
Hash Rounds	Walk in Freezer	1.00 Fahrenheit	
Sliced Cheese	Prep Line	41.00 Fahrenheit	
Water	Hand Washing Sink	100.00 Fahrenheit	
Guacamole	Walk in Freezer	3.00 Fahrenheit	
Sliced Tomatoes	Prep Line	40.00 Fahrenheit	
Quat Sanitizer	Three Compartment Sink	200.00 PPM	
Sliced Tomatoes	Walk in Cooler	34.00 Fahrenheit	
Sliced Cheese	Walk in Cooler	34.00 Fahrenheit	
Chicken Patty	Hot Hold Tray	140.00 Fahrenheit	
Ice Cream	Ice Cream Freezer	29.00 Fahrenheit	
Chicken Tender	Hot Hold Tray	147.00 Fahrenheit	
Shredded Cheese	ICe Bath - Near Flat Griddle	40.00 Fahrenheit	
Ice Cream	Walk in Freezer	3.00 Fahrenheit	
Chicken Tender - Raw	Ice Bath	34.00 Fahrenheit	
Water	Three Compartment Sink	130.00 Fahrenheit	
Pooled Eggs	Ice Bath - Near Flat Griddle	40.00 Fahrenheit	
Patty - Raw	Walk in Cooler	33.00 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 **4/19/2024**. 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: Edward Ramirez
Shift Leader

Signed On: April 05, 2024