

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 FA0261099 - CARL'S JR #1694	Site Address 655 COLEMAN AV, SAN JOSE, CA 95110	Inspection Date 06/22/2026
Program PR0382804 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name TRI STAR FOODS LLC	Inspection Time 13:30 - 13:55
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By HILDA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Numerous potentially hazardous foods measured between 45F and 49F while maintained in the walk-in cooler, including sliced and shredded cheeses, grilled onions, sliced tomatoes, cooked chicken, sausage, and pooled eggs. Ambient of the unit measured 48F via probe. Per staff, some items had been maintained in the unit overnight, some items had been maintained in the unit since the delivery this morning (greater than 4 hours prior), and some items had recently been placed into the walk-in cooler less than 2 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Potentially hazardous foods maintained in the unit for greater than 4 hours were voluntarily condemned and discarded. All other potentially hazardous foods were relocated to the walk-in freezer. Refrigerator technician arrived on-site to address the walk-in cooler.

Minor Violations

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:

Ambient of the walk-in cooler measured 48F via probe. Observed large gap in the gasket in the bottom left corner of the door of the walk-in cooler (oriented facing outwards).

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
american cheese	prep cooler - cook-line	1.25 Hours	TPHC
sliced tomatoes	walk-in cooler	48.00 Fahrenheit	
frozen cross cut fries	walk-in freezer	3.00 Fahrenheit	
grilled onion	walk-in cooler	49.00 Fahrenheit	
sliced tomatoes	prep cooler - cook-line	0.75 Hours	TPHC
cooked beef patty	conveyer oven	158.00 Fahrenheit	final cook temp
hot water	three compartment sink	120.00 Fahrenheit	
frozen beef patties	walk-in freezer	3.00 Fahrenheit	
american cheese	walk-in cooler	45.00 Fahrenheit	
frozen beef patties	freezer chest - cook-line	13.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	400.00 PPM	
cooked bacon	ambient	75.00 Fahrenheit	non PHF
warm water	hand sinks	100.00 Fahrenheit	
grilled onion	hot hold - cook-line	2.50 Hours	TPHC
ambient	walk-in cooler	48.00 Fahrenheit	

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Overall Comments:

Limited inspection conducted in conjunction with CO0160009.

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 **7/6/2026**. 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: Hilda
Manager
Signed On: June 22, 2026