

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 FA0205528 - CARL'S JR #434-7050		Site Address 1101 BRANHAM LN, SAN JOSE, CA 95118		Inspection Date 06/25/2020	
Program PR0303063 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RFS INVESTMENTS INC		Inspection Time 12:30 - 13:30
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION		Consent By ISELA VIVIANO/JOSE VIVIANO	FSC Francisco Luna 11/05/2024	

Placard Color & Score
GREEN
94

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						S
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	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		
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Quat sanitizer in the 3-compartment sink measured at 100 ppm. [corrective action] Maintain sanitizer at 200 ppm. [correction] Sanitizer was drained and refilled from the dispenser.

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 was not available from the kitchen hand sink. [corrective action] Provide warm water at minimum of 100F.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	sanitizer bucket	200.00 PPM	
fries	reach-in freezer	17.00 Fahrenheit	
hot water	3-compartment sink	130.00 Fahrenheit	
quat sanitizer	3-compartment sink	100.00 PPM	
shredded cheese	prep unit	40.00 Fahrenheit	
pico de gallo	prep unit	39.00 Fahrenheit	
quat sanitizer	from the dispenser	200.00 PPM	
hamburger (cook temp)	from the broiler	165.00 Fahrenheit	Measured at 165F to 180F
warm water	men's restroom	100.00 Fahrenheit	
whipped cream	ice bath	36.00 Fahrenheit	
beans	steam table	185.00 Fahrenheit	
chicken	breeding station	35.00 Fahrenheit	
Swiss cheese	walk-in cooler	40.00 Fahrenheit	
hamburger	walk-in cooler	40.00 Fahrenheit	
onion rings	reach-in freezer	8.00 Fahrenheit	
hamburger	freezer (in front of broiler)	20.00 Fahrenheit	
sliced tomatoes	walk-in cooler	39.00 Fahrenheit	

Overall Comments:

Note:

- Observed customers obtaining drinks from the soda machine. At this time, customers are not allowed to self-serve from the soda machine. Per district manager, drinks will be filled by an employee and provided to the customer.

- The social distancing protocol that is posted is outdated. Please post the most recent social distancing protocol. The protocol will be e-mailed to the district manager, Jose Viviano, at josebb52@gmail.com

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 **7/9/2020**. 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.

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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: Jose Viviano
District Manager

Signed On: June 25, 2020

Comment: Signature was not captured. This report will be e-mailed to the district manager, Jose Viviano, at josebb52@gmail.com