

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 FA0278053 - WINGSTOP		Site Address 2719 MCKEE RD, SAN JOSE, CA 95127		Inspection Date 11/21/2024		Placard Color & Score GREEN 85		
Program PR0420159 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DEMAYO RESTAURANT GRC		Inspection Time 12:55 - 14:15			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By ANA ARREOLA				FSC Jonathan Kumar 01/10/2029

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		S
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				
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	X	
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	X	

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

Comments and Observations

Major Violations

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

Inspector Observations: 5 racks of blanched fries measured at 60F on the rack at the time of inspection. Per PIC, blanched fries were stored in walk-in fridge but fridge does not have space, so PIC pull out the rack and left at room temperature for 1 hour. Other fries in the rack measured 80F. Per PIC, those fries were blanched and in the process of cooling for 1 hour. Per PIC, once those blanched fries were cooled, the whole rack will roll back to fridge.

[SA] PHFs shall be held at 41°F or below or at 135°F or above. Instructed PIC to place the blanched fries to a container and utilized TPHC and use within 3 hours. Recommend once food is properly cooled in the rack to under 41F, transfer from rack to container and placed in shelf in walk-in fridge for cold holding.

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: Debris built up on the ice dispenser in self service soda machine.

[CA] Clean and sanitize machine.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Celery was washed in 3 compartment sink. 1 compartment sink is indirectly plumbed. 3 compartment sink is directly plumbed.

[CA] Food preparation shall be conducted at 1 compartment food prep sink.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Permit posted expired. Permit fee was paid.

[CA] Post updated permit.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Sanitizer bucket	200.00 PPM	
Water	1 compartment sink	120.00 Fahrenheit	
Cooked chicken	Fryer	184.00 Fahrenheit	
Cooked chicken	Fryer	176.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Blue cheese dressing	counter fridge	41.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Water	Hand wash sink kitchen	100.00 Fahrenheit	
Blanched fries	Cooling rack	60.00 Fahrenheit	Pulled out from fridge 1 hour ago.
Fries	cooling rack	80.00 Fahrenheit	Cooled for 1 hour
Raw chicken	reach-in fridge	39.00 Fahrenheit	
Raw chicken	Walk-in fridge	38.00 Fahrenheit	

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 **12/5/2024**. 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: Ana Arreola
Supervisor

Signed On: November 21, 2024