

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 FA0201555 - RUSTIC HOUSE		Site Address 295 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 04/07/2026		Placard Color & Score GREEN 75		
Program PR0302587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DAVID PARKS		Inspection Time 11:10 - 13:30			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By JERRY				FSC

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

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

Inspector Observations:

1. Observed the following foods overstacked in the cold top preparation unit near the pizza oven at their respective temperatures:

- Raw chicken at 50F at the top portions of the container above the fill line
- Calamari at 52F at the top portions of the container above the fill line

The PIC stated the food had been in the unit since the day prior.

2. Measured one container of beef placed on a baking sheet on top of the flat top grill at 114F. The PIC stated the beef was heated on the flat top grill and then placed on the sheet pan on the grill approximately 2 hours prior.

3. Measured multiple containers of PHF (tomato based sauce, etc.) in a shallow ice bath adjacent to the cooks line between 52F - 55F and placed approximately 2 hours prior according to the PIC.

[CA] Maintain PHF at or below 41F while cold holding.

[COS] 1. The approximately .5 lbs of chicken and .5 lbs of calamari were voluntarily discarded at this time. See VC&D report for details.

2. The beef was placed onto the flat top grill and reheated above 165F.

3. Additional ice and water were added to the ice bath to cool the foods.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

A valid food safety certificate was not available at this time.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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:

No sanitizer was detected at the bar dishmachine. Active warewashing was not being conducted with this unit at this time.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Observed the shellstock tags stored in a large box not in chronological order.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations:

1. Observed an accumulation of grime on the interior non-food contact surfaces of the ice machine.

2. Observed an accumulation of grease/grime on the equipment surfaces at the cooks line, including but not limited to:

- The sides of the equipment
- The interior door and cabinet of the deep fryers
- The legs, wheels, and casters of cooking equipment

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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:

Observed the gasket of the top left drawer of the four door drawer cooler below the cooks line to be torn/damaged.

[CA] Maintain equipment in good repair.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed the hot water handle for the three compartment sink to not fully close and be leaking.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Observed an accumulation of grime/grease on the floors below and behind the equipment at the cooks line.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
CALAMARI	COOK LINE PREP COOLER	41.00 Fahrenheit	
COOKED FISH	WALK IN COOLER	41.00 Fahrenheit	
COOKED POTATOES	WALK IN COOLER	41.00 Fahrenheit	
FISH	COOK LINE PREP COOLER	39.00 Fahrenheit	
WATER	BAR THREE COMPARTMENT SINK	120.00 Fahrenheit	
CUT TOMATO	COOK LINE PREP COOLER	38.00 Fahrenheit	
FISH	4 DOOR DRAWER COOLER	41.00 Fahrenheit	
SHRIMP	COOK LINE PREP COOLER	40.00 Fahrenheit	
MASHED POTATOES	STEAM TABLE	137.00 Fahrenheit	
WATER	BAR HAND WASHING SINK	100.00 Fahrenheit	
WATER	PREP LINE HAND WASHING SINK	100.00 Fahrenheit	
LOBSTER	4 DOOR DRAWER COOLER	39.00 Fahrenheit	
COOKED RICE	STEAM TABLE	144.00 Fahrenheit	
SANITIZER CONCENTRATION	KITCHEN DISH MACHINE	50.00 PPM	CHLORINE
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN	COOK LINE PREP COOLER	41.00 Fahrenheit	
FISH	4 DOOR DRAWER COOLER	40.00 Fahrenheit	
SCALLOPS	4 DOOR DRAWER COOLER	38.00 Fahrenheit	
OYSTER	SHELLFISH PREP COOLER	44.00 Fahrenheit	
MUSSEL	SHELLFISH PREP COOLER	40.00 Fahrenheit	
WATER	BACK PREP HAND WASHING SINK	108.00 Fahrenheit	
CHICKEN	COOK LINE PREP COOLER	39.00 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 **4/21/2026**. 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: Michael Harris
GM
Signed On: April 07, 2026