

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 FA0261150 - RICK'S CAFE		Site Address 205 STATE ST, LOS ALTOS, CA 94022		Inspection Date 10/08/2026		Placard Color & Score YELLOW 54		
Program PR0382905 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name RICK'S CAFE INC.		Inspection Time 10:00 - 14:30			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By ANA STONE				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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		X			N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		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						S
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		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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Chef had went from touching uncooked sausages to cooked bacon without an intermediate handwashing step at the kitchen cook line.

Follow-up By
10/14/2026

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required after touching from raw foods to ready to eat foods to prevent cross-contamination. Gloves shall be properly used and changed when required.

[COS] Chef voluntarily discarded contaminated bacon and washed their hands. See VC&D report.

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

Inspector Observations:

Major:

The following potentially hazardous foods had been measured out of temperature in the walk-in cooler. The ambient temperature ranged from 48-50F. Per date labeling stickers, potentially hazardous foods were prepared 1-5 days ago.

- 6 ground beef patties 47F
- 2 packs raw salmon 48F
- Half stainless steel metal food container of cut honey dew melon 47F
- Half stainless steel metal food container of cut cantaloupe 47F
- Half stainless steel metal food container of corn beef 47F
- 1 pack of sliced turkey 47F

Follow-up By
10/14/2026

[CA] All PHFs shall maintain at 41F or below.

[COS] Voluntarily Condemned and Discarded.

2. The following potentially hazardous foods at the kitchen prep line (top counter and bottom reach in cooler #1, top counter reach in cooler #3, and bulk food container with melted ice) measured at range of 44-57F. Per employee, the following potentially hazardous foods were prepared and placed inside in the following for 1 hour and 45 mins for cold holding.

- Top counter and bottom reach in cooler #1 (Ambient - 48F)
- Pooled eggs 44F
- Ham 47F
- Tomato sauce 46F
- Crab 47F

Top counter reach in cooler #3

- Caramelized onions 45F

Bulk food container with melted ice

- Sliced tomato 57F

[CA] All PHFs shall be maintained at 41F or below.

[COS] All PHFs were placed inside walk-in cooler #2.

3. The following potentially hazardous foods were measured at 42-43F in the drink area reach in cooler. Observed

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the ambient temperature of the reach in cooler measured at 40F.

- Milk 42F
- Chocolate milk 42F
- Half n' half 43F

[CA] All PHFs shall be maintained 41F or below.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed vermin activity at the following locations:

Follow-up By
10/14/2026

1.1 live, large adult cockroach in the men's restroom

2. Observed 2 dead large adult cockroaches on sticky traps on the floor to the right of the coffee bar reach in cooler

3. Observed 3 dead nymph and 1 dead adult german cockroach on a glue trap behind the steam table at the service bar.

[CA] Clean and sanitize area of dead cockroaches.

[COS] Removed 1 alive large cockroach.

***Note: No additional evidence of live cockroach activity was observed at this time.**

Observed rodent activity at the following locations:

4. Observed rodent dropping on the right side of the water heater.

[CA] Remove the droppings and clean and sanitize the affected area.

***Note: No other evidence of rodent activity was observed at this time.**

Minor Violations

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

Inspector Observations:

Valid food manager safety certificate and food handler cards were not available for review.

[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.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwashing cleanser was unavailable at the handwashing sink between the warewashing area and cooks line.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

***Note: An additional handwashing sink was accessible at the front service bar.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations:

1. Observed unlabeled food bulk container at dry storage area.

[CA] Working containers holding food or food ingredients that are removed from their original packages (flour) shall be identified with the common name of the food if not easily recognizable.

2. Observed bulk food containers on the floor in the following areas, dry storage room and walk-in cooler #2.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Quaternary Ammonia test strips were unavailable.

[CA] Testing equipment and materials shall be provided and available at all times to adequately measure the quaternary ammonia sanitization during manual warewashing.

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:

1. Walk-in cooler #1's ambient temperature was measured at 50F.

2. Top and bottom reach in cooler #1's ambient temperature measured at 48F

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

3. Inside kitchen prep line reach in coolers #1 and #2, observed gaskets damaged/torn.

[CA] Repair/replace damaged/torn reach in coolers #1 and #2 gaskets to keep all PHFs cold holding properly at 41F or below.

4. Observed bottom of cabinet below soda dispenser to be damaged/deteriorating.

[CA] Repair bottom shelving so that is is constructed to be durable, smooth, easily cleanable, and nonabsorbent.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed stainless steel metal bowl as scoop in unlabeled bulk food container.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Kitchen prep line reach in coolers had no thermometers available inside.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

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Inspector Observations:

Observed waste water discharge pipe outlets for preparation sink and dish machine below the rim of the floor sink.

[CA] Food preparation sink shall discharge liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor equipped with a minimum 1" air gap or two times the diameter of the piping.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Kitchen 2 door upright reach in cooler not in use in the facility. Per employee, 2 door upright reach in cooler has been in the facility for 2 years.

[CA] Any unused large kitchen equipment shall be removed from the facility to prevent vermin harborage.

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

Inspector Observations:

1. Observed ceiling panel not fully enclosed above reach in cooler #4.

[CA] Repair ceiling panel to prevent pest harborage.

2. Observed front area ventilation with accumulation of dust.

[CA] Ceiling vents shall be kept clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Hashbrowns	Kitchen grill line	185.00 Fahrenheit	
Quaternary Ammonia	3 compartment sink dispenser	200.00 PPM	
Cheddar sliced cheese	Top counter reach in cooler #4	39.00 Fahrenheit	
Cantaloupe	Walk-in cooler #1	47.00 Fahrenheit	
Raw bacon	Walk-in cooler #2	41.00 Fahrenheit	
Ground beef patty	Walk-in cooler #1	47.00 Fahrenheit	
Tomato sauce	Bottom reach in cooler #1	46.00 Fahrenheit	Prepped 1 hour 45 mins prior.
Ambient	Bottom reach in cooler #1	48.00 Fahrenheit	
Tomato pickle salad	Top counter reach in cooler #3	50.00 Fahrenheit	Prepped 1 hour 45 mins prior.
Shredded white cheese	Walk-in cooler #2	41.00 Fahrenheit	
Ranch	Back bar reach in cooler	39.00 Fahrenheit	
Tuna	Bottom reach in cooler #2	41.00 Fahrenheit	
Sausage	Top counter reach in cooler #2	39.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Yogurt	Top counter reach in cooler #5	39.00 Fahrenheit	
Caramelized onions	Bottom reach in cooler #3	37.00 Fahrenheit	
Chlorine	Mechanical warewashing machine	50.00 Fahrenheit	
Crab	Bottom reach in cooler #1	47.00 Fahrenheit	Prepped 1 hour 45 mins prior.
Quaternary Ammonia	Back bar area sanitizer bucket	200.00 PPM	
Half n' half	Drink area bottom reach in cooler	43.00 Fahrenheit	Unit is actively being opened. Ambient temperature of unit is 40F.
Hot water	Prepsink	120.00 Fahrenheit	
Tuna	Walk-in cooler #2	41.00 Fahrenheit	
Chocolate milk	Drink area bottom reach in cooler	42.00 Fahrenheit	Unit is actively being opened. Ambient temperature of unit is 40F.
White sliced cheese	Top counter reach in cooler #4	39.00 Fahrenheit	
Ambient	Drink area bottom reach in cooler	40.00 Fahrenheit	
Sliced turkey	Walk-in cooler #1	47.00 Fahrenheit	
Pooled eggs	Top counter reach in cooler #1	44.00 Fahrenheit	Prepped 1 hour 45 mins prior.
Warm water	Kitchen handsink	100.00 Fahrenheit	
Tomatos	Plastic food container holder	57.00 Fahrenheit	Prepped 1 hour 45 mins prior.
Corn beef	Walk-in cooler #1	47.00 Fahrenheit	
Caramelized onions	Top counter reach in cooler #3	45.00 Fahrenheit	Prepped 1 hour 45 mins prior.
Pooled eggs	Bottom reach in cooler #2	39.00 Fahrenheit	
Honey dew melon	Walk-in cooler #1	47.00 Fahrenheit	
Milk	Drink area bottom reach in cooler	42.00 Fahrenheit	Unit is actively being opened. Ambient temperature of unit is 40F.
Chowder	Steam holding unit	185.00 Fahrenheit	
Warm water	Handsink back bar area	100.00 Fahrenheit	
Ham	Top counter reach in cooler #1	47.00 Fahrenheit	Prepped 1 hour 45 mins prior.
Quaternary Ammonia	Front sanitizer bucket	200.00 PPM	
Yogurt parafeit	Bottom reach in cooler #5	39.00 Fahrenheit	
Tomato salsa	Bottom reach in cooler #3	38.00 Fahrenheit	
Raw salmon	Walk-in cooler #1	48.00 Fahrenheit	
Sliced tomato	Top counter reach in cooler #3	48.00 Fahrenheit	
Ambient	Walk-in cooler #1	50.00 Fahrenheit	Range 48-50F

Overall Comments:

This was conducted as a joint inspection with J. Lucas, REHS, and C. Chu. Written report by C. Chu.

Follow-up inspection will be conducted on or before 10/14/2026. First follow-up is free of charge, if additional follow-ups are necessary it will be billed at \$290 per hour.

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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 **10/22/2026**. 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: Ana Stone
Lead Server

Signed On: October 08, 2026