

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 FA0202091 - PEDRO'S RESTAURANT		Site Address 316 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 02/18/2026		Placard Color & Score GREEN 90		
Program PR0301058 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GOLDEN STATE RESTAURANT		Inspection Time 13:50 - 15:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By RALPH CLOUDEN				FSC FERNANDA MENDOZA 03/23/2028

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		X			N
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						
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	X	
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		

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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: *In the kitchen area, in the 2 door prep unit for salsa, measured small salsa bowls of red and green salsa at 48F stored on a tray above insert containers. Per operator, salsa stored for 2 hours.*

In the kitchen area, on the counter-top, measured green salsa at 55F. At a nearby area, on shelving, measured a container of shredded cheese at 55F. Per operator, green salsa and shredded cheese stored for 2 hours.

In the counter-top steam table, measured tamales at 121F and 130F. Per operator, tamales stored for about 2 hours.

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator moved bowls of red and green salsa to undercounter refrigeration, and stored green salsa and shredded cheese in refrigeration to facilitate proper holding temperatures, Operator reheated tamales to facilitate proper holding temperatures.*

Minor Violations

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: *At the kitchen area, in dry storage containers, observed scoops stored with handle in contact with food, and scoops without handles used.*

[CA] *Ensure only scoops with handles are used for dry food in dry storage containers. Scoops shall be stored with the handle facing away from food to prevent possible contamination.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
cooked pork	steam table	160.00 Fahrenheit	
shredded cheese	2 door prep unit (cookline)	41.00 Fahrenheit	
crab	2 drawer undercounter refrigerator	39.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
pinto beans	steam table	158.00 Fahrenheit	
marinated shrimp	2 drawer undercounter refrigerator	39.00 Fahrenheit	
cooked chicken	walk-in refrigerator	40.00 Fahrenheit	
red salsa and green salsa	salsa bowl in 2 door prep unit	48.00 Fahrenheit	
carne asada	2 drawer undercounter refrigerator	40.00 Fahrenheit	
chili verde	steam table	145.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
pico de gallo	2 door prep unit (prep area)	41.00 Fahrenheit	
hot water	handwash sink (bar)	100.00 Fahrenheit	
pico de gallo	2 door prep unit (cookline)	41.00 Fahrenheit	
raw fish	walk-in refrigerator	40.00 Fahrenheit	
red salsa	2 door prep unit (salsa unit)	41.00 Fahrenheit	
shredded cheese	2 drawer undercounter refrigerator	40.00 Fahrenheit	
black beans	steam table	160.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
cheese	2 door prep unit (prep area)	41.00 Fahrenheit	
pinto beans	walk-in refrigerator	40.00 Fahrenheit	
green salsa	2 door prep unit (salsa unit)	41.00 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 **3/4/2026**. 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: RALPH CLOUDEN
DINING ROOM MANAGER
Signed On: February 18, 2026