

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 FA0299992 - RIVIAN - RIVIAN CAFE		Site Address 607 HANSEN WY, PALO ALTO, CA 94304		Inspection Date 09/24/2026		Placard Color & Score GREEN 97		
Program PR0442200 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EUREST DINING SERVICES		Inspection Time 10:50 - 13:15			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By FREDERICO				FSC Patrick Gaffney 10/13/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K07	Proper hot and cold holding temperatures			X	X			S
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		S
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0299992 - RIVIAN - RIVIAN CAFE	Site Address 607 HANSEN WY, PALO ALTO, CA 94304	Inspection Date 09/24/2026
Program PR0442200 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EUREST DINING SERVICES	Inspection Time 10:50 - 13:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Sliced tomatoes and sliced cheese measured 45F at the burger station across from the cooks line in a shallow ice bath.

Chorizo measured 46F, and roasted tomatoes measured 49F at the salad bar prep fridge.

Per PIC, these items were prepared 30 minutes prior for lunch service.

[CA] Ensure that all potentially hazardous foods are held below 41F or above 135F. If using ice bath to cold hold, ensure that ice covers the entire height of the food storage container. If cold holding food in a prep fridge, ensure that food storage container is not blocked on the top or bottom to allow sufficient air flow to cool effectively.

[COS] Operator added ice to the ice bath and submerged tomatoes and cheese. Operator relocated chorizo and roasted tomatoes to under prep fridge cooler to rapidly cool.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SANITIZER	THREE COMPARTMENT SINK	200.00 PPM	
COOKED CHICKEN	WALK IN COOLER	50.00 Fahrenheit	COOLING FOR 30 MINUTES PER PIC
SANITIZER BUCKET	BACK PREP AREA	200.00 PPM	QUAT
COOKED SQUASH	SALAD BAR COLD TOP	38.00 Fahrenheit	
COOKED POTATOES	SALAD BAR COLD TOP	40.00 Fahrenheit	
BEEF PATTY	STOVE HOT HOLDING	150.00 Fahrenheit	
COOKED CHICKEN	HOT BOX HOLDING UNIT	145.00 Fahrenheit	
COOKED CHICKEN	WALK IN COOLER	41.00 Fahrenheit	
RICE	STEAM TABLE	178.00 Fahrenheit	
GRAVY	STEAM TABLE	171.00 Fahrenheit	
VEGGIE PATTY	SMALL REACH IN COOLER NEAR BURGER STATION	40.00 Fahrenheit	
PULLED PORK	STEAM TABLE	172.00 Fahrenheit	
TWO DOOR UPRIGHT COOLER IN PREP AREA	MILK	38.00 Fahrenheit	
FOUR PREP SINKS HOT WATER	PREP AREA	120.00 Fahrenheit	
COOKED CHICKEN	STEAM TABLE	150.00 Fahrenheit	
TWO DOOR UPRIGHT COOLER IN PREP AREA	HALF-HALF CREAM	40.00 Fahrenheit	
SANITIZER BUCKET	SALAD BAR	200.00 PPM	QUAT
SALMON	STOVE HOT HOLDING	144.00 Fahrenheit	
HARD BOILED EGG	SALAD BAR COLD TOP	40.00 Fahrenheit	
RAW HAMBURGER PATTY	SMALL REACH IN COOLER NEAR BURGER STATION	38.00 Fahrenheit	
SLICED TOMATOES	SALAD BAR COLD TOP	38.00 Fahrenheit	

Overall Comments:

A routine inspection was conducted on this date as a joint inspection with Joshua L. REHS, and Shannon R.

This report was typed by Shannon R.

OFFICIAL INSPECTION REPORT

Facility FA0299992 - RIVIAN - RIVIAN CAFE	Site Address 607 HANSEN WY, PALO ALTO, CA 94304	Inspection Date 09/24/2026
Program PR0442200 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EUREST DINING SERVICES	Inspection Time 10:50 - 13:15

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 **10/8/2026**. 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: Federico Gonzalez
Regional Executive Chef

Signed On: September 24, 2026