

# 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 03/18/2025
Program PR0301058 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name GOLDEN STATE RESTAURANT	Inspection Time 14:30 - 15:10
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By JULIO AGUILERA	

Placard Color & Score

**GREEN**  
**N/A**

## 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, on the counter-top next to the cookline, measured roasted garlic in oil at 105F. Per operator, roasted garlic in oil stored for about 3 hours. In the 4 drawer refrigerator, measured carne asada at 54F and cooked chicken at 49F. Per operator, carne asada and cooked chicken stored for 3 hours. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135 and above to prevent bacterial growth. [SA] Operator discarded roasted garlic in oil, carne asada, and cooked chicken.*

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

*Inspector Observations: In the walk-in refrigerator, measured containers of cooked pinto beans at 178F, and cooked rice at 125F. Per operator, cooked rice was prepared an hour prior. [CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: using shallow containers; separated into smaller portions; in an ice bath; by adding ice; using ice paddles; and/or using rapid cooling technology. [SA] Operator removed containers of pinto beans and cooked rice and placed in ice bath to facilitate cooling. Remeasured cooked rice at 65F - 70F after 30 minutes and pinto beans at 125F after 30 minutes. Operator to continue adding ice to ice bath to facilitate cooling.*

### Performance-Based Inspection Questions

N/A

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## Measured Observations

Item	Location	Measurement	Comments
roasted garlic in oil	walk-in refrigerator	41.00 Fahrenheit	
roasted garlic in oil	counter-top next to cookline	105.00 Fahrenheit	
cotija cheese	2 door prep unit	41.00 Fahrenheit	
shrimp	2 drawer undercounter refrigerator	36.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
shrimp	walk-in refrigerator	32.00 Fahrenheit	
cooked rice	steam table	180.00 Fahrenheit	
crab	2 drawer undercounter refrigerator	34.00 Fahrenheit	
sprouts	2 door prep unit (undercounter compartments)	40.00 Fahrenheit	
cooked chicken	walk-in refrigerator	41.00 Fahrenheit	
cotija cheese	2 door prep unit (undercounter compartments)	40.00 Fahrenheit	
frozen shrimp	2 door reach in refrigerator	6.00 Fahrenheit	
carne asada	4 drawer undercounter refrigerator	54.00 Fahrenheit	
sprouts	2 door prep unit	41.00 Fahrenheit	
cooked rice	walk-in refrigerator	125.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
crab	walk-in refrigerator	34.00 Fahrenheit	
salsa del mar	walk-in refrigerator	38.00 Fahrenheit	
quaternary ammonium sanitizer	2 compartment sink	200.00 PPM	
salsa del mar	steam table	148.00 Fahrenheit	
pinto beans	walk-in refrigerator	178.00 Fahrenheit	
cooked chicken	4 drawer undercounter refrigerator	49.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
carne asada	walk-in refrigerator	41.00 Fahrenheit	
pinto beans	steam table	180.00 Fahrenheit	

## Overall Comments:

*Inspection was conducted with a complaint investigation.*

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 **4/1/2025**. 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: JULIO AGUILERA  
EXECUTIVE CHEF

Signed On: March 18, 2025