

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0255770 - RED ROBIN BURGER & SPIRITS EMPORIUM		Site Address 3906 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 06/23/2025	
Program PR0373534 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name RED ROBIN INTERNATIONAL		Inspection Time 15:00 - 16:15
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By CINDY AND JENNY	FSC Cindy Lopez 1/21/29		

Placard Color & Score GREEN 87

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						
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				
K07 Proper hot and cold holding temperatures			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						

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		X
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Handwash sink located nearest the back door of the kitchen was partially obstructed with equipment stored in the basin of the sink. [CA] All handwash sinks shall be kept unobstructed and easily accessible to allow employees to properly wash their hands when required. [COS] Employee relocated items obstructing the sink.

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

Inspector Observations: Potentially hazardous foods in the insert units by the cook line was measured at improper cold holding temperatures. Turkey measured at 48F and raw chicken measured at 46F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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: Black mold-like substance observed on the inside panels of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine or as required.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels were observed used, reused, and stored on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Drain pipe from the dishwasher and drain lines from the bar equipment extends into the floor sink. [CA] Provide a minimum of a 1 inch air gap between the end of equipment drain lines and the rim of the floor sink to protect equipment from back flow contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw fish	Food prep unit insert	40.00 Fahrenheit	
Turkey	Insert of prep unit	48.00 Fahrenheit	
Ribs	Drawer cooler	41.00 Fahrenheit	
Raw chicken	Drawer cooler	36.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw chicken	Food prep unit insert	46.00 Fahrenheit	
Buttermilk	Walk-in cooler	40.00 Fahrenheit	
Cut tomatoes	Insert of prep unit	41.00 Fahrenheit	
Soft serve mix	Soft serve dispenser at bar	34.00 Fahrenheit	
Cut tomatoes	Reach-in cooler by cook line	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	100.00 PPM	
Hot water	Handwash sink	100.00 Fahrenheit	
Turkey	Drawer cooler	41.00 Fahrenheit	
Cheese	Reach-in cooler by cook line	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Raw salmon	Drawer cooler	40.00 Fahrenheit	
Cheese	Walk-in cooler	40.00 Fahrenheit	
Cheese	Insert of prep unit	41.00 Fahrenheit	
Beef patty	Walk-in cooler	39.00 Fahrenheit	
Raw chicken	Food prep unit by grill	38.00 Fahrenheit	
Beef patty	Food prep unit by grill	40.00 Fahrenheit	
Milk	Reach-in cooler by beverage station	41.00 Fahrenheit	
Boiled eggs	Drawer cooler	41.00 Fahrenheit	
Shake mix	Walk-in cooler for kegs	39.00 Fahrenheit	
Lactic acid sanitizer	Three compartment sink	1,875.00 PPM	

Overall Comments:

Routine inspection conducted in conjunction with CO0157144

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 **7/7/2025**. 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: Cindy Lopez
Manager

Signed On: June 23, 2025