

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 FA0256007 - RISE WOODFIRE		Site Address 3905 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 09/01/2025		Placard Color & Score GREEN 81		
Program PR0373840 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name RISE WOODFIRE SANTA CLA		Inspection Time 16:30 - 17:50			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By DOMINGO				FSC Raul Garcia Antolin 02/02/2030

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						S
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			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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	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						S

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		X
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		

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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:

REPEAT VIOLATION

Various potentially hazardous foods (prime rib, raw bacon, pepperoni, uncanned olives, tomato sauce, whole and filleted fish) measured 44F-56F in the upper prep inserts and the lower drawers of the middle-most and left-most prep units at the front-of-house kitchen area. Per the PIC, some of the foods had been placed into the unit more than 4 hours prior, and some of the foods had been placed into the unit less than 4 hours prior.
Tomato sauce measured 96F in a countertop hot holding unit. Per the PIC, it had been placed into the unit less than 1 hour prior.

[CA] Potentially hazardous foods shall be held at or below 41F, OR at or above 135F to prevent the growth of harmful bacteria.

[COS] Some PHF's were VC&D (prime rib, raw bacon, cheese, etc.) See VC&D report. Other PHF's that had been inside of the unit for less than 4 hours were relocated to the walk-in cooler. PIC turned up the setting on the hot holding unit and tomato sauce was reheated to 165F. Tomato sauce remeasured 140F following placement back into the hot holding unit.

Minor Violations

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

Inspector Observations:

Hand wash sink in the kitchen area lacked paper towels in its wall mounted dispenser.

Note: Additional, properly stocked handwash sinks located nearby.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] PIC refilled paper towel dispenser.

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

Inspector Observations:

Cooked potatoes, cooked brussels sprouts, blanched broccoli, cooked rice, and blanched asparagus measured 43F-49F in the lower drawers of the middle-most prep unit at the front-of-house kitchen area. Per the PIC, they had been cooked and began cooling 5.5 hours prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

Do not place hot foods for the purpose of cooling into prep unit drawers as it may serve to heat up the unit; Cool using other approved methods.

[COS] PHF's relocated to walk-in freezer for rapid cooling down to 41F.

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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:

Pink, mold-like buildup observed on the interior panel of the ice machine. No direct contamination observed.

[CA] Clean and sanitize ice machine interior panels regularly to prevent buildup.

[COS] PIC elected to empty ice inside of the ice machine. Ice machine cleaned and sanitized.

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:

Ambient of the upper portion of the middle prep unit measured 48F. Lower portion measured 44F.

[CA] Refrigeration must be capable of maintaining potentially hazardous foods at or below 41F.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
frozen chicken	walk-in freezer	-4.00 Fahrenheit	
pepperoni	right-side prep unit (upper insert)	41.00 Fahrenheit	
warm water	hand sink 1/2/3	100.00 Fahrenheit	
burata cheese	left-side prep unit (upper insert)	41.00 Fahrenheit	
milk	under-counter cooler	40.00 Fahrenheit	
cooked chicken thigh	walk-in cooler	41.00 Fahrenheit	
hot water	3 comp sink/prep sink	120.00 Fahrenheit	
cooked peppers	left-side prep unit (lower)	41.00 Fahrenheit	
ice cream	freezer chest at front-of-house	6.00 Fahrenheit	
quat sanitizer	wiping cloth bucket	200.00 PPM	
cheese	right-side prep unit (lower)	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted to assess the ability of the middle and right-side prep refrigeration units at the front-of-house cook-line to maintain potentially hazardous foods at or below 41F.

Call or email to schedule.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

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 **9/15/2025**. 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.

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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: domingo segovia
head chef
Signed On: September 01, 2025