

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 FA0201598 - THE ORIGINAL PANCAKE HOUSE | | Site Address 420 S SAN ANTONIO RD, LOS ALTOS, CA 94022 | | Inspection Date 03/31/2026 | |
| Program PR0301113 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name RIVAS, MIGUEL | | Inspection Time 09:50 - 11:45 |
| Inspected By JOSHUA LUCES | Inspection Type ROUTINE INSPECTION | Consent By MIGUEL RIVAS | FSC Miguel Rivas 5/13/2028 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 80 |

| 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 | | | | | | |
| K06 Adequate handwash facilities supplied, accessible | X | | | | | | |
| K07 Proper hot and cold holding temperatures | X | | | | | | S |
| K08 Time as a public health control; procedures & records | | | | | | X | |
| K09 Proper cooling methods | X | | | | | | S |
| 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 | X | |
| K28 Fruits and vegetables washed | | |
| K29 Toxic substances properly identified, stored, used | | |
| K30 Food storage: food storage containers identified | X | |
| K31 Consumer self service does prevent contamination | | |
| K32 Food properly labeled and honestly presented | | |
| K33 Nonfood contact surfaces clean | X | |
| K34 Warewash facilities: installed/maintained; test strips | X | |
| 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 | X | |
| K39 Thermometers provided, accurate | | |
| K40 Wiping cloths: properly used, stored | X | |
| 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

No major violations were observed during this inspection.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

The menu did not disclose which food items contain raw or uncooked foods.

[CA] Provide identification of the animal-derived FOODs marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed ants at the espresso bar near the hand washing sink.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed raw beef stored above cheeses in the upright freezer adjacent to the large walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Observed container of potatoes and pancake batter stored directly on the floor in the large walk in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed potatoes and prepackaged flour, condiments, and other sealed non-PHF in the basement area that does not have approved finishes for the storage of food or food equipment.

[CA] Relocate the food to an approved location.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed a heavy accumulation of grime at the following locations:

- On the top surfaces of the dish machine
- On the surfaces of the deep fryer including inside the cabinet and throughout the wheels and casters

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations:

Observed the faucet to be short and not extend over all compartments of the three compartment sink.

[CA] Replace the faucet so that it is capable of filling all three compartments. Note that a sprayer nozzle is not a sufficient alternative to a proper length goose neck faucet.

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:

Observed opened and sealed boxes of single use articles stored on the outside patio area.

[CA] Maintain equipment stored in an enclosed location which has approved finishes.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Not all heating equipment was stored below the ventilation hood with a 6 inch overhang. The following layout was observed:

Under Type I Hood: Deep fryer and small preparation cooler

Under Type II Hood: Three door reach in cooler with preparation table surface with waffle maker and small electric hot holding steam unit.

A table top conveyor oven and two tier oven were observed under the Type II hood but extended outside of it. The FRP paneling above the unit were observed damaged/melted. Potential options for rearrangement were discussed at this time.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment. Rearrange the equipment so that all equipment is maintained below their appropriate ventilation hoods (maintain the deep fryer below the Type I hood at the rightmost portion of the cook's line).

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

Inspector Observations:

Observed multiuse wiping cloths stored at the preparation counter surfaces in between use.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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> |
|---------------------------|--------------------------------|--------------------|---------------------|
| PANCAKE BATTER WITH FRUIT | THREE DOOR REACH IN COOLER | 40.00 Fahrenheit | |
| WATER | THREE COMPARTMENT SINK | 122.00 Fahrenheit | |
| GRAVY | STEAM TABLE | 140.00 Fahrenheit | |
| WHIPPED CREAM | SMALL WALK IN COOLER | 41.00 Fahrenheit | |
| POOLED EGGS | SIDE PREP COOLER | 41.00 Fahrenheit | |
| RAW BEEF | LARGE WALK IN COOLER | 38.00 Fahrenheit | |
| COOKED SAUCE | STEAM TABLE | 152.00 Fahrenheit | |
| PANCAKE BATTER | THREE DOOR REACH IN COOLER | 40.00 Fahrenheit | |
| HAM | THREE DOOR REACH IN COOLER | 40.00 Fahrenheit | |
| COOKED POTATOES | LARGE WALK IN COOLER | 37.00 Fahrenheit | |
| SCRAMBLED EGGS | COOKS LINE | 162.00 Fahrenheit | COOKING TEMPERATURE |
| SANITIZER CONCENTRATION | LOW TEMP DISH MACHINE | 100.00 PPM | CHLORINE |
| WATER | KITCHEN HAND WASHING SINK | 108.00 Fahrenheit | |
| WATER | ESPRESSO BAR HAND WASHING SINK | 102.00 Fahrenheit | |
| COOKED POTATOES | LARGE WALK IN COOLER | 38.00 Fahrenheit | |
| DICED TOMATOES | SIDE PREP COOLER | 41.00 Fahrenheit | |
| PORK | LARGE WALK IN COOLER | 38.00 Fahrenheit | |
| RAW SHELLED EGGS | SMALL WALK IN COOLER | 40.00 Fahrenheit | IR |

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 **4/14/2026**. 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: Miguel Rivas
Owner

Signed On: March 31, 2026