

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 FA0261150 - RICK'S CAFE		Site Address 205 STATE ST, LOS ALTOS, CA 94022		Inspection Date 10/01/2025		Placard Color & Score YELLOW 70		
Program PR0382905 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name RICK'S CAFE INC.		Inspection Time 14:10 - 14:50			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By ELIZABETH				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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		X			N
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				
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	X	
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	X	
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	X	
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: *The following PHFs were measured above 50F: Held inside prep refrigerator across from the cookline; cut tomatoes, tomato salad, whipped cream, sliced cheese, sausages. PIC stated PHFs were prepared about 2 hours ago.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *PIC time marked PHFs to discard within 4 hours of removal from temperature control.*

Follow-up By
10/06/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *1 live cockroach observed trapped in a plastic sleeve above the dessert prep unit. Couple dead cockroaches found below the dishwasher area. Facility is serviced bi-monthly, report provided for review.*

[CA] *Clean and sanitize areas of dead cockroaches, monitor activity, remove debris and grease throughout the kitchen, seal all gaps and openings in the structure.*

Follow-up By
10/06/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *REPEAT VIOLATION : Food safety certificate is not available upon request.*

[CA] *Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

Follow-up By
10/06/2025

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: *Chlorine in the dishwasher measured at 10ppm.*

[CA] *Maintain chlorine in mechanical warewash machine at 50 PPM.*

Follow-up By
10/06/2025

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Chemical bottle (lubricant) stored stored on condiments shelves.*

[CA] *Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

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 temperature inside preparation refrigerator across from the cookline measured at 57F.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

Follow-up By
10/06/2025

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Thermometers are not provided inside prep units.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Accumulation of debris and dust throughout kitchen floors and walls.*

[CA] *Clean routinely.*

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
SAUSAGES	PREP TABLE	53.00 Fahrenheit	
SLICED TOMATOES	PREP TABLE	54.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
GRAVY	PREP TABLE	140.00 Fahrenheit	
SALAD	PREP TABLE	51.00 Fahrenheit	
CHLORINE	DISHWASHER	10.00 PPM	
RAW SHELLED EGGS	PREP TABLE 2	41.00 Fahrenheit	
CHEESE	PREP TABLE 3	42.00 Fahrenheit	
YOGURT	DESSERT PREP UNIT	40.00 Fahrenheit	
POOLED EGGS	PREP TABLE 2	41.00 Fahrenheit	
BACON	WALK IN	41.00 Fahrenheit	
YOGURT	WALK IN	41.00 Fahrenheit	
WHIPPED CREAM	PREP TABLE	51.00 Fahrenheit	
WATER	3 COMP SINK	120.00 Fahrenheit	
CHEESE	WALK IN	41.00 Fahrenheit	
CUT MELON	PREP TABLE	43.00 Fahrenheit	

Overall Comments:

Note: A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645(minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action.

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 **10/15/2025**. 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.

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

Elizabeth R.

Received By: ELIZABETH RODRIGEZ
MANAGER
Signed On: October 01, 2025