

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 FA0209276 - RED ROBIN AMERICA'S GOURMET BURGERS		Site Address 2200 EASTRIDGE LP 2073, SAN JOSE, CA 95122		Inspection Date 02/20/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 89 </div>		
Program PR0305684 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name WESTERN FRANCHISE DEVI		Inspection Time 11:35 - 12:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By ELOY				FSC Victor Avila 08/28/2028

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						S
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						S
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		
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		
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	X	X
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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed cookline employees handling ready-to-eat food items with barehands.

[CA] Bare hand and arm contact with non-prepackaged ready-to-eat foods shall be minimized by using utensils such as scoops, tongs, gloves, paper wrappers, or other implements.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Minor leak observed below the waste drain pipe under the three-compartment sink at the bar. Waste water is being caught using a hotel pan.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.

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

Inspector Observations: Rodent droppings observed on the floor underneath the storage rack of soda syrups in the dry storage room. Per manager, facility is serviced every two weeks. No contamination or adulteration of food observed. No other activity was observed.

[CA] Clean and sanitize areas old droppings.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Employee's opened personal beverage observed stored on preparation table at the cook line.

[CA] Ensure employees are utilizing designated spaces to store personal food and beverages. Provide cups with lids and straws.

[COS] Employee placed cup on drink holder by the hand wash station.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Hardboiled eggs	Salad preparation refrigerator	38.00 Fahrenheit	
Cooked burger patty	Griddle	156.00 Fahrenheit	
Sliced cheese	Drawer refrigerator	41.00 Fahrenheit	
Sliced tomatoes	Salad preparation refrigerator	40.00 Fahrenheit	
Lactic acid	Three-compartment sink - bar	704.00 PPM	
Marinara sauce	Pizza preparation refrigerator	39.00 Fahrenheit	
Soft serve	Soft-serve machine	40.00 Fahrenheit	
Raw chicken	Drawer refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink - bar	120.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Shredded mozzarella cheese	Pizza preparation refrigerator	41.00 Fahrenheit	
Cooked ribs	Walk-in refrigerator	40.00 Fahrenheit	
Sanitizing	Across griddle	704.00 PPM	Lactic acid
Sliced tomatoes	Pizza preparation refrigerator	41.00 Fahrenheit	
Raw salmon	Walk-in refrigerator	39.00 Fahrenheit	
Shredded cheese	Walk-in refrigerator	38.00 Fahrenheit	
Raw cod fillet	Walk-in refrigerator	38.00 Fahrenheit	
Raw burger patty	Drawer refrigerator	41.00 Fahrenheit	
Cooked chicken breast	Griddle	169.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	100.00 PPM	

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 **3/6/2025**. 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: Eloy I.
Manager

Signed On: February 20, 2025