

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 FA0258188 - ST-RAY'S		Site Address 750 ESCONDIDO RD, STANFORD, CA 94305		Inspection Date 05/15/2023	
Program PR0377968 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KLEIN, RAYMOND		Inspection Time 13:15 - 14:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By LORENA AGUILAR	FSC Lorena Aguilar 3/28/27		

Placard Color & Score GREEN 90

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						N
K06 Adequate handwash facilities supplied, accessible			X	X			S
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							
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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

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 in the kitchen was partially obstructed with plastic container stored in the basin of the sink. [CA] Keep handwash sink unobstructed and easily accessible to allow employees to properly wash hands when required.

[COS] The plastic container was removed.

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

Inspector Observations: Potentially hazardous foods held in the drawer cooler of the food prep unit was measured at improper cold holding temperatures. Pork and pasta measured at 47F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Food was relocated into the upright reach-in cooler.

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: The gaskets on the top drawer of food prep unit are in disrepair. Ambient temperature of the drawer was measured at 47F. [CA] Replace gaskets and maintain in good repair. Refrigeration must be capable of maintaining PHFs at 41°F or below.

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: Plastic take-out bag is used to directly store rice held in the warmer. [CA] Discontinue the use of take-out bags to store food. Use approved food grade equipment/utensils.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw fish	Food prep unit insert	37.00 Fahrenheit	
Pork	Upright reach-in cooler	37.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken wings	Food prep unit insert	40.00 Fahrenheit	
Bean sprouts	Food prep unit insert	41.00 Fahrenheit	
Raw beef	Drawer cooler - cook line	37.00 Fahrenheit	
Salsa	Food prep unit insert	41.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	39.00 Fahrenheit	
Par cooked chicken	Drawer cooler	40.00 Fahrenheit	
Mango Lassi	Grab and go	38.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chicken	Hot holding	154.00 Fahrenheit	
Sour cream	Upright reach-in cooler	40.00 Fahrenheit	
Cheese	Upright reach-in cooler	37.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Cooked chicken	Upright reach-in cooler	41.00 Fahrenheit	
Raw beef	Upright reach-in cooler	40.00 Fahrenheit	
Beef patty	Removed from grill	160.00 Fahrenheit	
Milk	Food prep unit behind counter	40.00 Fahrenheit	
Beans	Hot holding	162.00 Fahrenheit	
Beef	Hot holding	160.00 Fahrenheit	
Pork	Drawer cooler	47.00 Fahrenheit	
Chicken wings	Removed from deep fryer	168.00 Fahrenheit	
Rice	Warmer	171.00 Fahrenheit	
Milk	Food prep unit in dining	39.00 Fahrenheit	
Raw beef patty	Drawer cooler - cook line	38.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	41.00 Fahrenheit	
Pasta	Drawer cooler	47.00 Fahrenheit	

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 **5/29/2023**. 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: Veronica
Staff

Signed On: May 15, 2023