

# 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

<b>Facility</b> FA0202091 - PEDRO'S RESTAURANT		<b>Site Address</b> 316 N SANTA CRUZ AV, LOS GATOS, CA 95030		<b>Inspection Date</b> 11/25/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>83</b> </div>		
<b>Program</b> PR0301058 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> GOLDEN STATE RESTAURANT		<b>Inspection Time</b> 11:10 - 12:50			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JESSICA KAPOOR				<b>FSC</b> JULIO AGUILERA 07/27/2027

  

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						S
K06	Adequate handwash facilities supplied, accessible			X				N
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	X						N
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				N

  

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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0202091 - PEDRO'S RESTAURANT	Site Address 316 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 11/25/2024
Program PR0301058 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name GOLDEN STATE RESTAURANT INC	Inspection Time 11:10 - 12:50
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:** *In the kitchen area, at the 2 door prep unit for salsa, measured container cups of green salsa at 60F. Per operator, container cups were filled about 30 minutes prior. Across the cookline, in the prep unit, measured double stacked containers of risotto rice, butternut squash, shredded cheese, and cooked peppers between 48F and 55F. Per operator, all food items stored 30 minutes prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [COS] Operator moved potentially hazardous food items to nearby refrigeration to facilitate proper holding temperatures.*

### Minor Violations

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

**Inspector Observations:** *In the bar area, at the handwash station, observed a lack of hand soap and paper towels. Nearby handwash station accessible in the kitchen area stocked with hand soap and paper towels. [CA] Ensure handwash station is stocked with hand soap and paper towels to allow for proper handwashing. [COS] Operator restocked handwash station with hand soap and paper towels in their respective dispensers.*

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:** *At the warewash area, in the warewash machine, measured chlorine sanitizer at 25 PPM. [CA] Ensure all food contact surfaces are cleaned and sanitized with applicable sanitizer such as 50 PPM chlorine sanitizer. Sanitizer shall be measured using sanitizer test strips for proper concentration.*

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

**Inspector Observations:** *In the kitchen area, observed several flies in the area. [CA] Ensure facility is kept free of fly activity to prevent possible contamination of food.*

### Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Food in good condition, safe, unadulterated.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

# OFFICIAL INSPECTION REPORT

Facility FA0202091 - PEDRO'S RESTAURANT	Site Address 316 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 11/25/2024
Program PR0301058 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name GOLDEN STATE RESTAURANT INC	Inspection Time 11:10 - 12:50

## Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink (bar)	100.00 Fahrenheit	
orange juice	3 door undercounter refrigerator	39.00 Fahrenheit	
potentially hazardous foods	prep unit (cookline)	55.00 Fahrenheit	Measured risotto rice, butternut squash, shredded cheese, and cooked peppers between 48F and 55F.
cooked butternut squash	walk-in refrigerator	36.00 Fahrenheit	
hot water	3 compartment sink (bar)	120.00 Fahrenheit	
half and half	3 door undercounter refrigerator	39.00 Fahrenheit	
red salsa	2 door prep unit (salsa bar)	41.00 Fahrenheit	
shredded beef	steam table	155.00 Fahrenheit	
raw chicken	walk-in refrigerator	36.00 Fahrenheit	
raw beef	walk-in refrigerator	36.00 Fahrenheit	
hot water	2 compartment sink (warewash area)	120.00 Fahrenheit	
cooked steak	drawer prep unit	40.00 Fahrenheit	
cooked chicken	drawer prep unit	40.00 Fahrenheit	
hot water	handwash sink (kitchen)	100.00 Fahrenheit	
green salsa	2 door prep unit (salsa bar)	60.00 Fahrenheit	
pico de gallo	2 door prep unit	41.00 Fahrenheit	
cooked pork	steam table	160.00 Fahrenheit	
cooked chicken	walk-in refrigerator	38.00 Fahrenheit	
refried beans	steam table	160.00 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 **12/9/2024**. 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: JESSICA KAPOOR  
OWNER

Signed On: November 25, 2024