

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 FA0212504 - PEDRO'S RESTAURANT @ 3935		Site Address 3935 FREEDOM CL, SANTA CLARA, CA 95054		Inspection Date 01/28/2026		Placard Color & Score GREEN 86		
Program PR0302404 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GOLDEN STATE RESTAURANT		Inspection Time 15:00 - 17:10			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SUZIE FRANKLIN				FSC Dora Garcia 01/22/2029

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						
K07	Proper hot and cold holding temperatures		X		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						
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		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: MAJOR:

1) Prep cooler at at the end of cookline by warewash machine:

- Cut chicken -51F
- Sopas - 53F
- Beef -51F
- Ambient - 55F

Per chef, cooler was restocked after lunch about 1 hour prior.

MINOR:

2) Walk in cooler by bar measured to have:

- Milk -43F
- Juice -43F

Door to walk in cooler observed to be broken and unable to close fully

****REPEATED VIOLATION****

[CA] Keep PHFs at 41F and below for cold holding.

[COS]1) PHFs in prep cooler were placed into ice bath temporary.

2)Walk in cooler PHFs were moved into other under the counter cooler.

Minor Violations

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: 1) Scoops observed to be stored with handles inside containers of bulk dry foods. [CA] Store scoops such that handles are not in direct contact with food.

2) Middle cooler at cookline observed to be broken and out of order. PHFs observed with time marking and per employee, he was instructed to throw away food 4 hours after time marking until cooler if fixed. [CA] Repair cooler and maintain in good repair.

3) Gasket for prep cooler at end of cookline by warewash machine observed to be fraying. [CA] Repair gasket.

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

Inspector Observations: Filters in main cookline hood observed to have gaps.

[CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

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

Inspector Observations: Walls, ceiling, and floors by warewash area missing tiles or has build up debris. [CA] Repair walls, ceilings, and floors and maintain in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Grilled chicken breast	Walk in cooler by back door	45.00 Fahrenheit	Per label chicken was cooked in the last 3.5 hours
Beef	Prep cooler cookline by dishwashing area	53.00 Fahrenheit	
Seafood	Prep cooler cookline by dishwashing area	35.00 Fahrenheit	Container of seafood is on ice
Milk	Prep cooler cookline by office	39.00 Fahrenheit	
Marinated fish	Walk in cooler by back door	40.00 Fahrenheit	
Cheese	Middle Walk in cooler	38.00 Fahrenheit	
Rice	Cookline steam table	139.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cooked white rice	Walk in cooler by janitorial room	40.00 Fahrenheit	
Refried beans	Walk in cooler by back door	41.00 Fahrenheit	
Pulled chicken	Cookline steam table	144.00 Fahrenheit	
Black beans	Cookline steam table	159.00 Fahrenheit	
Cooked Soup	Walk in cooler by back door	41.00 Fahrenheit	
Chicken	Prep cooler cookline by dishwashing area	53.00 Fahrenheit	
Chlorine	upright dishwahser	50.00 Fahrenheit	
Soup	Prep cooler cookline by dishwashing area	51.00 Fahrenheit	
Cooked carnitas	Walk in cooler by janitorial room	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Taquito	Drawer under back area fryer	38.00 Fahrenheit	
Carniats	Cookline steam table	154.00 Fahrenheit	
Garlic in oil	Middle Walk in cooler	41.00 Fahrenheit	
Fried battered peppers	Cooling rack by fryer	102.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Raw salmon	Drawer under back area grill	39.00 Fahrenheit	
Chlorine	under the dishwasher bar	50.00 Fahrenheit	
Tamales	Steam bath on griddle	164.00 Fahrenheit	
Shredded cheese	Prep cooler cookline by office	41.00 Fahrenheit	
Cubed chicken	Steam bath on stove	149.00 Fahrenheit	
Flan	Upring cooler in pastry room	37.00 Fahrenheit	
Flan	Cooler in back area by fryer	39.00 Fahrenheit	
Black beans	Walk in cooler by janitorial room	40.00 Fahrenheit	
Beans	Cookline 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 **2/11/2026**. 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.

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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: Suzie Frankline
Manager
Signed On: January 28, 2026