

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 02/28/2024		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">90</div>		
Program PR0305684 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name WESTERN FRANCHISE DEVI		Inspection Time 14:10 - 15:55			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By ELENA				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	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		X
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

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

Inspector Observations: *Sliced tomato, shredded cheese, marinara sauce at the pizza preparation refrigerator measured between 47F, 49F, and 55F respectively. Employees stated that shredded cheese and sliced tomatoes were placed inside the refrigerator in the morning during opening time and that the marinara sauce was just refilled.*

Ambient temperature on the right side of the preparation refrigerator is right next to the opening of the pizza oven. Covers of the preparation refrigerator were maintained opened.

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

Maintain cover of the preparation refrigerator closed when not in use to maintain cold holding temperatures or make plans to relocate refrigerator away from heat source.

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

Inspector Observations: *5+ old rodent droppings observed on floor in the dry storage room next to the smaller cylinder canisters and under the soda syrup rack.*

No other signs of vermin observed. Manager stated that facility is serviced once per month.

[CA] Clean and sanitize area of old droppings.

Numerous fruit flies and or drain flies observed throughout the facility:

- Dry storage room, ware wash area, food preparation line.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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: *Observed equipment: spatulas, pizza cutters, etc. stored with the food contact surface directly on top of surface of the one-door reach-in refrigerator and one spatula stored wedged between a metal container and the surface of the refrigerator.*

[CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

Observed numerous cylindrical cannisters not securely fastened to rigid structure.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed goose neck spray at the ware washing sink with steady leak.*

[CA] Investigate cause. Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Deep fried fish	Deep fryer	165.00 Fahrenheit	Final cooking temperature
Cooked burger patty	Griddle	172.00 Fahrenheit	Final cooking temperature
Tartar sauce	Reach-in refrigerator	40.00 Fahrenheit	Server station
Raw shelled eggs	Walk-in refrigerator	41.00 Fahrenheit	
Turkey patty	Drawer refrigerator	40.00 Fahrenheit	Under griddle
Hot water	Three-compartment sink - bar	121.00 Fahrenheit	
Soft serve	Soft serve machine	40.00 Fahrenheit	
Lactic acid	Three-compartment sink - bar	1,875.00 PPM	
Cheese pizza	One-door upright refrigerator	41.00 Fahrenheit	
Grilled onions	Drawer refrigerator	39.00 Fahrenheit	
Marinara sauce	Hot holding	147.00 Fahrenheit	
Raw burger patty	Drawer refrigerator	41.00 Fahrenheit	Under griddle
Raw fish	Walk-in refrigerator	39.00 Fahrenheit	
Warm water	Hand wash sink	100.00 Fahrenheit	Server station - near licenses
Raw chicken	Drawer refrigerator	41.00 Fahrenheit	Under griddle
Cooked chicken	Hot holding unit	139.00 Fahrenheit	
Raw fish	Deep fried food preparation refrigerator	41.00 Fahrenheit	
Sliced tomatoes	Walk-in refrigerator	41.00 Fahrenheit	
Sanitizing bucket	Across from pizza oven	704.00 PPM	Lactic acid
Cooked ribs	Walk-in refrigerator	39.00 Fahrenheit	
Precooked chicken wings	Preparation refrigerator	39.00 Fahrenheit	
Raw chicken	Deep fried food preparation refrigerator	40.00 Fahrenheit	
Burnt ends	Walk-in refrigerator	41.00 Fahrenheit	
Ham	Salad preparation refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink - restroom	107.00 Fahrenheit	
Hot water	Food preparation sink	120.00 Fahrenheit	
Ribs	Drawer refrigerator	40.00 Fahrenheit	Prep line
Sliced cheese	Drawer refrigerator	41.00 Fahrenheit	Under griddle
Chlorine sanitizer	Mechanical dish machine	50.00 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 3/13/2024. 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: Elena M.
Shift supervisor
Signed On: February 28, 2024