

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 FA0207843 - RICORIA RESTAURANT		Site Address 2281 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 06/25/2026		Placard Color & Score GREEN 71		
Program PR0300680 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RICORIA RESTAURANT COR		Inspection Time 11:10 - 13:15			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By DANIEL FONG				FSC Sihui Wu 08/19/2027

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						
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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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	X	
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	X	
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		X
K40	Wiping cloths: properly used, stored		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the three door prep cooler top insert, cooked chicken measured between 42-52F. Container was overfilled. Per operator, chicken was removed from temperature less than 3 hours prior.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. Ensure stainless steel inserts are not filled above the maximum fill line.*

[SA] *Top section of chicken was removed and stored inside of prep cooler.*

Minor Violations

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

Inspector Observations:

1) *At the front hand wash sink, paper towels stored outside of a dispenser. No paper towel dispenser or soap dispenser provided.*

2) *Paper towels stored outside of dispenser in the employee restroom.*

[CA] *Ensure paper towels are stored within dispenser at all times to prevent contamination. Provide a paper towel and soap dispenser at the front hand wash sink.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the three door upright coolers: fried rice, orange chicken, and white rice observed cooling in deep containers. Per operator, all food items were removed from temperature control two hours prior.*

[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.*

Approved cooling methods include:

- 1)** *Placing the food in shallow pans*
- 2)** *Separating the food into thinner or smaller portions.*
- 3)** *Using rapid cooling equipment (Ex. blast chiller)*
- 4)** *Using containers that facilitate heat transfer (ex. stainless steel)*
- 5)** *Adding ice as an ingredient*
- 6)** *Using ice paddles*
- 7)** *Using an ice bath and stirring frequently*
- 8)** *Accordance with a HACCP plan.*

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[SA] *All food items were relocated to shallow pans and placed on top shelves of refrigeration units.*

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: *Accumulation of mold like substance on interior panel of ice machine.*

[CA] *Routinely clean and sanitize ice machine to prevent buildup.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations:

1) Raw chicken thawing in standing water at the prep sink.

2) Raw pork thawing at room temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain
- 3) in a microwave oven if immediately followed by immediate preparation
- 4) as part of a cooking process.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility is lacking chlorine sanitizer test strips.

[CA] Test strips shall be provided to adequately measure the chlorine sanitizer concentration used during mechanical warewashing.

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 bowls used as scoops in multiple bulk food storage containers.

[CA] Provide scoops with handles. Store scoop handles in such a way that the handle does not come in direct contact with food to prevent contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Refrigeration units are lacking thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Multiple wet wiping cloths stored on counters.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Kitchen hand wash sink drains slowly.

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

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
orange chicken	3 door upright cooler 2	63.00 Fahrenheit	improper cooling, deep container
water	hand wash sinks	100.00 Fahrenheit	
raw pork	bus tub - service cart	56.00 Fahrenheit	improper thawing
raw chicken	prep sink, in bus tub	60.00 Fahrenheit	improper thawing
cooked beef	3 door prep cooler - top insert	40.00 Fahrenheit	
raw shrimp	display cooler	39.00 Fahrenheit	
fried rice	3 door upright cooler	67.00 Fahrenheit	improper cooling, deep container
chlorine	warewash machine	50.00 PPM	
water	restroom hand wash sinks	100.00 Fahrenheit	
cooked chicken	3 door prep cooler - top insert	48.00 Fahrenheit	42-48F
raw chicken	2 door upright cooler	40.00 Fahrenheit	
orange chicken sauce	warmer	141.00 Fahrenheit	
hi chew pop	ice cream freezer	-1.00 Fahrenheit	IR
raw chicken	2 door prep cooler 2 - top insert	40.00 Fahrenheit	
cooked shrimp	2 door prep cooler - top insert	41.00 Fahrenheit	
steam white rice	3 door upright cooler 2	50.00 Fahrenheit	improper cooling, deep container
water	3 comp sink	135.00 Fahrenheit	
water	2 comp prep sink	125.00 Fahrenheit	
tartar sauce	front display cooler	39.00 Fahrenheit	IR

Overall Comments:

Note: Facility offers two menus: Pearl River Lincoln and Zulianos. Operator will be emailing both menus and request for facility name change. New facility name: Zulianos.

Proper cooling and thawing procedures discussed with Manager. Cooling handout provided.

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 **7/9/2026**. 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.

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: Daniel Fong
manager

Signed On: June 25, 2026