

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 FA0255770 - RED ROBIN BURGER & SPIRITS EMPORIUM		Site Address 3906 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 05/20/2026	
Program PR0373534 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name RED ROBIN INTERNATIONAL		Inspection Time 15:50 - 17:30
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By CRIMSON	FSC Cindy Lopez 01/21/2029		

Placard Color & Score GREEN 79

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	X			S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records			X	X			S
K09 Proper cooling methods	X						S
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						S
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						S
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals			X				S

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		
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		
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:

Three and a half cartons of milk, whipped cream, and various potentially hazardous sauces (blue cheese sauce, honey poppy sauce, tartar sauce, and cocktail sauce) measured between 50F and 53F while maintained in the prep cooler at the front service area. Ambient of the unit measured between 50F and 51F via probe. Per staff, milks had been maintained in the unit overnight, and sauces had been placed into the unit at 2:00PM (approximately 1.5 hours prior).

Flour/seasoning mixtures measured between 46F and 49F while maintained in the upper inserts of the prep cooler near the fryer station.

**Note: Presence of raw chicken in seasoning/flour renders the seasoning/flour potentially hazardous foods. Small bits of chicken observed in the in flour.*

Manager states that the elevated temperature is likely due to the lid of the prep cooler being maintained open.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Milk was voluntarily discarded. Sauces were relocated to the walk-in cooler. Manager states that a service request has been filed for the unit. Prep cooler lid was closed.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed loading soiled dishes into the mechanical dishwasher, then attempted to handle clean dishes after they had been run through the aforementioned dishwasher before being stopped and instructed to wash his hands.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Employee properly washed his hands.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

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Inspector Observations:

Container of onion fritters subjected to time as a public health control observed labeled for discard time at 9:52AM while maintained out of temperature control at the pass-through window. Current time of inspection was 4:00PM. Per staff, a new batch had been just been placed into the container, and they had forgotten to change the label.

[CA] Facility shall adhere to written SOP's for items subjected to time as a public health control.

[COS] Container was properly time labeled for discard after 20 minutes of initially being fried, per facility's TPHC procedure.

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

Inspector Observations:

5+ flies observed in the kitchen area.

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

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:

Ambient of the prep cooler at the front service area measured between 50F and 51F.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below during all hours of operation.

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

Inspector Observations:

Gaps greater than 1 inch observed in the ventilation hood baffle filters above the cook-line.

[CA] Close gap to allow for the adequate ventilation of heat/grease.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
heavy cream	three-door under-counter cooler - bar	38.00 Fahrenheit	
blue cheese sauce	prep cooler - front service	52.00 Fahrenheit	
frozen onion rings	two-door drawer freezer	19.00 Fahrenheit	
tartar sauce	countertop cold hold inserts - front service	41.00 Fahrenheit	
lactic acid sanitizer	wiping cloth bucket	4.30 Fahrenheit	4.30 ml/L, within acceptable range
lactic acid sanitizer	three compartment warewashing sink	4.30 PPM	4.30 ml/L, within acceptable range
hot water	three compartment dishwashing sink	120.00 Fahrenheit	
raw chicken	prep cooler - raw meat	38.00 Fahrenheit	
sliced cheese	drawer cooler - under cook-line	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - bar	50.00 PPM	
frozen fries	under-counter freezer - fryer station	9.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
warm water	hand sink - bar	100.00 Fahrenheit	
chicken drumsticks	prep cooler - chicken dredging - lower drawer	32.00 Fahrenheit	
uncanned peaches	ice bath - bar	35.00 Fahrenheit	
caramelized onions	walk-in cooler - general	38.00 Fahrenheit	
flour/seasoning mix	prep cooler - chicken dredging	49.00 Fahrenheit	
shredded cheese	prep cooler - cook-line	39.00 Fahrenheit	
ranch	prep cooler - cook-line	37.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
sliced tomatoes	prep cooler - cook-line	37.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
raw patties	prep cooler - raw meat	37.00 Fahrenheit	
milk	walk-in cooler - general	37.00 Fahrenheit	
guacamole with cut tomatoes	prep cooler - cook-line	39.00 Fahrenheit	
cooked beef patty	grill	191.00 Fahrenheit	final cook temp
pepperoni pizza	one-door upright cooler - pizza	39.00 Fahrenheit	
hot water	prep sink - left faucet	120.00 Fahrenheit	
whipped cream	walk-in cooler - beer	40.00 Fahrenheit	

Overall Comments:

***Notes:**

- Right-side faucet of three compartment preparation sink is inoperable. Left-side faucet is unable to reach the right-side compartment. Per staff, they have already filed a work order for it.

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 **6/3/2026**. 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: Crimson Amaro
Kitchen Manager

Signed On: May 20, 2026