

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 FA0202091 - PEDRO'S RESTAURANT		Site Address 316 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 02/14/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 86 </div>		
Program PR0301058 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GOLDEN STATE RESTAURANT		Inspection Time 15:15 - 17:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By HARRY BANGALORE				FSC GUADALUPE RODRIGUEZ 06/01/2027

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						S
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						
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		X
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		X
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: In the kitchen area, at the left side service line, on the prep top of the undercounter prep unit, measured pico de gallo at 52F and shredded cheese at 60F. Per operator, pico de gallo and shredded cheese was stored at the prep top for about 2 hours. On the right side of the service line, in the undercounter drawer unit, measured potentially hazardous foods including raw salmon, raw shrimp, cooked chicken, and cooked steak between 50F and 66F. Per operator, potentially hazardous foods stored in the unit from the past hour. In the kitchen area, at the tilting pan, measured cooked rice between 95F and 134F. Per operator, rice was prepared about 2 hours prior and should be stored hot. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. [SA] Operator placed containers of pico de gallo and shredded cheese in ice bath containers in the prep top of the undercounter prep unit to facilitate proper holding temperatures. Potentially hazardous foods from the drawer unit moved to the walk-in refrigerator to facilitate proper holding temperatures. Cooked rice was placed in a steamer tray and reheated to 165F at the single burner ranges.

Minor Violations

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: In the kitchen area, observed various items including the use of wood and steel wool to cover/repair walls. [CA] Ensure walls are properly repaired using approved equipment.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed back door propped open using a towel. Observed a gap below the back door. [CA] Ensure back door is kept closed to prevent an entrance for vermin. Install a door sweep to prevent entrance for vermin.

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

Inspector Observations: In the kitchen area, observed floors, walls, and ceilings in disrepair. At the warewash area, observed FRP panels peeling from the walls and cracks/crevices around walls/FRP panels. In the back storage/dry storage room, observed unfinished walls and ceilings. [CA] Ensure all floors, walls, and ceilings are properly repaired. Dry storage room shall be finished with approved floors, walls, and ceilings installed.

In the kitchen area, at the cookline, observed accumulation of food debris on the floor between cooking equipment. In the warewash area, observed standing water below the 2 compartment sink. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
cooked rice	steam table	145.00 Fahrenheit	
cooked chicken	walk-in refrigerator	38.00 Fahrenheit	
cooked beans	steam table	165.00 Fahrenheit	
red salsa	walk-in refrigerator	39.00 Fahrenheit	
shredded cheese	undercounter prep unit	60.00 Fahrenheit	
pico de gallo	undercounter prep unit	52.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
cooked beef	walk-in refrigerator	38.00 Fahrenheit	
sliced watermelon	undercounter refrigerator (bar)	38.00 Fahrenheit	
hot water	handwash sink (kitchen)	100.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
potentially hazardous foods	undercounter drawer unit	95.00 Fahrenheit	Measured potentially hazardous foods including raw salmon, raw shrimp, cooked chicken, and cooked steak between 95F and 134F
shredded monterey jack cheese	undercounter prep unit	41.00 Fahrenheit	
cooked beef	steam table	155.00 Fahrenheit	
green salsa	steam table	158.00 Fahrenheit	
raw beef	walk-in refrigerator (liquor)	41.00 Fahrenheit	
whipped cream	undercounter refrigerator (bar)	38.00 Fahrenheit	
red salsa	ice bath at service area	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
green salsa	ice bath at service area	41.00 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 2/28/2024. 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: HARRY BANGALORE
MANAGER
Signed On: February 14, 2024