

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 FA0256007 - RISE WOODFIRE		Site Address 3905 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 05/21/2026		Placard Color & Score GREEN 81		
Program PR0373840 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name RISE WOODFIRE SANTA CLA		Inspection Time 15:15 - 17:05			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By DOMINGO				FSC Raul Garcia Antolin 02/02/2030

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	X			
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding	X						S
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						
K22	Sewage and wastewater properly disposed			X				S
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		
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:

REPEAT VIOLATION

Numerous potentially hazardous foods, including blanched beets, potatoes, broccoli, brussels sprouts, rice, cheeses, potentially hazardous sauces, cooked chicken, raw shrimp, beef, and sliced tomatoes measured between 50F and 54F while maintained in the upper and lower portions of the middle preparation cooler at the front service line. Ambient of the unit measured 50F via probe. Per staff, items had been relocated from the walk-in cooler to the unit approximately 1 hour prior.

**Note: PIC states that blanched items were cooled to 41F in the walk-in cooler prior to placement into preparation cooler*

Mac and cheese sauce, meatballs in marinara, and marinara sauce measured between 98F and 121F while maintained in the countertop steam table at the front service line. Per the head chef, items had been reheated to 165F prior to being placed into hot holding approximately 1 hour prior.

Mashed potatoes measured 129F while maintained in the left (oriented facing the dining area) under-counter warmer, and whole cooked chicken measured 131F while maintained in the right under-counter warmer at the front service line. Per the head chef, items had been cooked to greater than 165F prior to placement into hot holding.

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

[COS] Potentially hazardous foods in the preparation cooler were relocated to the walk-in cooler. Items in hot holding were reheated to 165F on the stove and placed back into hot holding. PIC turned the temperature setting up for the steam table and under-counter warmers.

Minor Violations

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

Inspector Observations:

At the hand sink at the entrance to the front service line, soap dispenser was unable to dispense.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Head chef replaced bottle of soap that feeds into pump.

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

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Inspector Observations:

1. Quaternary ammonium sanitizer measured 0 ppm from the dispenser at the three compartment sink. Sanitizer feed-line does not appear to be uptaking sanitizer.
No active warewashing in process.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.
Ensure sanitizer dispenser is maintained operable and in good repair.

[SA] High mechanical dishwasher was available and properly functional.

REPEAT VIOLATION

2. Accumulation of pink slime and mold-like growth on the upper interior panel of the ice machine.

[CA] Food contact surfaces shall be cleaned regularly, at a rate frequent enough to preclude buildup.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Middle preparation cooler observed discharging a sudden deluge of wastewater into the floor sink at the front-service line, to the extent where the floor sink overflowed onto the kitchen floor. Per the head chef, the condenser units of the two large preparation coolers have been occasionally discharging water due to perceived mechanical issues.

[CA] Liquid waste shall be disposed of properly through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

[COS] Technician arrived on-site to address refrigeration.

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 middle preparation refrigerator at the front service line measured 50F via probe. Unit was in active use to store various potentially hazardous foods.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
pesto aoli	walk-in cooler	40.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
chimichurri sauce	walk-in cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
tomato sauce	prep cooler - pizza	39.00 Fahrenheit	
mashed potatoes	under-counter warmer - left	129.00 Fahrenheit	
shrimp	walk-in cooler	40.00 Fahrenheit	
ambient	prep cooler - middle - front service	50.00 Fahrenheit	
prime rib	walk-in cooler	41.00 Fahrenheit	
cooked chicken	under-counter warmer - right	131.00 Fahrenheit	
mozzarella	prep cooler - pizza	39.00 Fahrenheit	
meatballs in marinara	steam table - front service	98.00 Fahrenheit	
chocolate cake	two-door under-counter cooler - front service	40.00 Fahrenheit	
cooked chicken	walk-in cooler	40.00 Fahrenheit	
cooked chicken drumstick	two-door under-counter cooler - front service	40.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	0.00 PPM	
sausage	prep cooler - pizza	40.00 Fahrenheit	
warm water	hand sink - front service line	100.00 Fahrenheit	
pepperoni	prep cooler - pizza	40.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	164.00 Fahrenheit	
frozen chicken	walk-in freezer	9.00 Fahrenheit	

Overall Comments:

A follow-up inspection may be conducted to ensure refrigeration units are capable of maintaining at 41F or below.

Facility cooks and cools more than 3 potentially hazardous foods. Permit category will be upgraded. Business card provided.

*Notes:

- Left-side (oriented facing the dining area) large preparation refrigerator is currently out, per the head chef. No foods observed stored inside the unit. Refrigerator technician arrived on-site at the end of the inspection.
- Flooring coat observed missing around the floor sink at the cook-line. Per the head chef, the grease from the waste lines from the chicken broiler caused the pipe to clog, and the plumber had to excavate the floor in order to unclog the line. Per the head chef, they are working on resurfacing the floor in that area.

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 **6/4/2026**. 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: Domingo Segovia
Regional Chef Manager

Signed On: May 21, 2026