

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 FA0250828 - RINCON SABROSO RESTAURANT		Site Address 122 RENGSTORFF AV, MOUNTAIN VIEW, CA 94043	Inspection Date 10/05/2026
Program PR0364056 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name RAYA, JOSE	Inspection Time 11:00 - 11:30
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSE RAYA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/30/2026

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

Compliance of this violation has been verified on: 10/05/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
salsa	open top prep fridge	41.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
cheese	open top prep fridge	41.00 Fahrenheit	
cooked beans	walk in fridge	40.00 Fahrenheit	
hot water	3 comp, prep, mop sinks	120.00 Fahrenheit	

Overall Comments:

Follow-up inspection to routine inspection conducted on 10/01/2026.

The hot water supply remains fully functional at 120 F throughout the facility.

Deeper metal containers and an ice bath used to maintain PHF's at 41 F or below at the open top preparation refrigerator.

Continue to work on minor violations noted during the routine inspection.

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 **10/19/2026**. 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: josew raya
PIC
Signed On: October 05, 2026