

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 FA0261150 - RICK'S CAFE	Site Address 205 STATE ST, LOS ALTOS, CA 94022	Inspection Date 10/08/2025
Program PR0382905 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name RICK'S CAFE INC.	Inspection Time 14:10 - 14:50
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION	Consent By ELIZABETH

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 10/01/2025

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

This violation found not in compliance on 10/08/2025. See details below.

Cited On: 10/08/2025

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

Inspector Observations: PHFs held inside prep tables measured above 50F. Ambient temperatures inside prep tables measured at above 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHFs were discarded by PIC.

Follow-up By
10/13/2025

Cited On: 10/01/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 10/08/2025. See details below.

Cited On: 10/08/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One dead cockroach observed inside the water at the steam table, multiple dead cockroaches observed throughout the kitchen.

[CA] Clean and sanitize areas of dead cockroaches.

Follow-up By
10/13/2025

Minor Violations

Cited On: 10/01/2025

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Compliance of this violation has been verified on: 10/08/2025

Cited On: 10/01/2025

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

This violation found not in compliance on 10/08/2025. See details below.

Cited On: 10/08/2025

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: Chlorine at the dishwasher measured at 0 PPM while not being actively used.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Follow-up By
10/13/2025

Cited On: 10/01/2025

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

This violation found not in compliance on 10/08/2025. See details below.

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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 temperature inside the walk in measured above 45F.

Ambient temperatures inside both prep tables at the cookline measured above 45F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Measured Observations

Item	Location	Measurement	Comments
CHORIZO	PREP TABLE	53.00 Fahrenheit	
CHLORINE	DISHWASHER	0.00 PPM	
EGGS	PREP TABLE	51.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
CHEESE	PREP TABLE	53.00 Fahrenheit	
HAM	PREP TABLE	48.00 Fahrenheit	
CUT CHICKEN	PREP TABLE	47.00 Fahrenheit	
TOMATO SAUCE	PREP TABLE	50.00 Fahrenheit	
SAUSAGES	PREP TABLE	51.00 Fahrenheit	
TUNA SALAD	PREP TABLE	50.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to the routine inspection conducted on 10/1/2025.

PHFs held inside prep tables measured above 50F. Ambient temperatures inside prep tables measured at above 50F.

Ambient temperature inside the walk in first section is above 45F

Observed 1 dead cockroach inside steam table water, observed a couple dead cockroaches thorough the kitchen.

FSC : JORGE LOPEZ - 19/09/2028

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 **10/22/2025**. 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

Elizabeth R.

Received By: ELIZABETH
MANAGER
Signed On: October 08, 2025