

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 FA0201598 - THE ORIGINAL PANCAKE HOUSE		Site Address 420 S SAN ANTONIO RD, LOS ALTOS, CA 94022		Inspection Date 07/02/2025	
Program PR0301113 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name RIVAS, MIGUEL		Inspection Time 10:05 - 13:30
Inspected By JENNIE PENALOZA	Inspection Type ROUTINE INSPECTION	Consent By MIGUEL RIVAS	FSC		

Placard Color & Score
RED
61

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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: Several potentially hazardous foods (see food item list) are held above 41F inside different prep tables, reach in units and walk-in cooler.

Follow-up By
07/07/2025

[CA] PHFs shall be held at 41°F or below or at 135°F or above. All food in refrigeration units over 4 hours was voluntarily discarded by owner (see VCD list).

[SA] Foods inside units above 41F were relocated to another refrigeration unit due to PIC stating food was recently delivered.

Note: Specialist discussed creating ice bath for food item to help cool down.

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

Inspector Observations: 1. Observed live German cockroaches of multiple life cycles in kitchen at the following areas:

- on the dish machine racks in ware washing area
- on the floor in the ware washing area
- under coffee service bar

Observed dead German cockroaches in the following locations within kitchen:

- on the floor against the wall in the ware washing area
- on sticky trap in the bar

2. Observed 1 ant on the prep table counter top.

[CA] Clean and sanitize area of dead cockroaches.

[CA] Thoroughly clean and sanitize all impacted areas; seal all gaps and crevices to prevent vermin harborage.

Obtain professional pest service arrived on site during inspection.

Minor Violations

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: Observed table mounted can opener blade with heavy food stains; can opener was not in use.

Follow-up By
07/07/2025

[CA] Wash, rinse and sanitizer can opener blade before using to prevent contamination.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1. Observed raw food stored above ready to eat food inside the walk-in cooler and in the upright reach in freezers.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

2. Observed several food containers not in use without lids throughout kitchen.

[CA] Provide lids/covers for all food containers to protect from contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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Inspector Observations: Observed unlabeled chemical bottles.

[CA] Chemicals once removed from original container shall be labeled with common name.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Food debris and food residue observed on multiple non food contact surfaces throughout facility: kitchen shelves, counter tops, exterior of equipment.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: 1. Prep tables, reach ins and walk-in coolers have an ambient temperature of greater than 41F (see temperature log).

[CA] Ensure all refrigeration units are capable of storing PHFs at 41F or below before using.

Regularly check refrigeration units temperatures using thermometer and document on temperature logs.

2. Cardboard is used to line kitchen shelf.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

3. Single use food containers are being reused in facility.

[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

4. Observed condensate leaking under fans inside the walk-in cooler.

[CA] Repair equipment and ensure proper disposal of liquid waste.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed ice machine scoop stored on top of ice machine.

[CA] Store scoop in a protected manner to protect from contamination: inside the ice machine with handle side up or inside a clean food grade container.

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

Inspector Observations: 1. Lighting fixture is broken above the cook-line.

[CA] Repair lighting fixture.

2. About a 3 inch gap observed between hood baffles on right side of hood.

[CA] All hood ventilation filters shall be in place and in good repair.

3. Vent cover is missing above stove top in the back of facility.

[CA] Provide vent cover.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: *Prep table holding PHFs does not have a thermometer; thermometer inside the walk-in cooler is non operable.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *1. Observed unclean dry wiping cloths on food prep counter tops in kitchen.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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: *1. Personal phone and medicine bottles observed stored on food prep counter tops in kitchen.*

[CA] *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

2. Observed accumulation of multiple non operable food equipment.

[CA] *Storage room shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

3. Febreze spray and other chemical supplies are stored on food counter tops.

[CA] *Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

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

Inspector Observations: *Floor is deteriorating in front of the walk-in cooler - located in the back of facility.*

[CA] *Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
pancake batter	3 door reach in	41.00 Fahrenheit	
raw shrimp	prep table	46.00 Fahrenheit	
water	3 comp sink	126.00 Fahrenheit	
gravy	grill	174.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
raw shell eggs	counter	77.00 Fahrenheit	prep time - relocated to refrigeration unit
cooked chicken	prep table	41.00 Fahrenheit	
cut melon	beverage refrigerator	50.00 Fahrenheit	
pooled eggs	3 door reach in	41.00 Fahrenheit	
sanitizer - chlorine	dish machine	100.00 PPM	
sanitizer - quat	3 comp sink	200.00 Fahrenheit	
raw shell eggs	walk-in cooler	45.00 Fahrenheit	raw bacon 55F - recently delivered shredded cheese - 55F ham - 54F pancake mix with egg - 50 - 54F raw chicken - 53F sour cream - 49-50F milk - 52F whipping cream - 52F salsa - 49F

Overall Comments:

Joint inspection with Lawrence Dodson and Jennie Penaloza.

1. Observed Vermin: Documented in the following areas:

Observed live German cockroaches of multiple life cycles in kitchen at the following areas:

- on the dish machine racks in ware washing area
- on the floor in the ware washing area
- under coffee service bar

2. Photographs: Taken for documentation purposes: Yes

3. Supervisor Notified: Yes

4. Notification: The person in charge during inspection, Miguel Rivas, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/16/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'


You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Miguel Rivas
Owner

Signed On: July 02, 2025