

# 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<br>FA0201598 - THE ORIGINAL PANCAKE HOUSE                        | Site Address<br>420 S SAN ANTONIO RD, LOS ALTOS, CA 94022 | Inspection Date<br>07/03/2025    |
| Program<br>PR0301113 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>RIVAS, MIGUEL                               | Inspection Time<br>17:45 - 19:45 |
| Inspected By<br>LAWRENCE DODSON   | Inspection Type<br>FOLLOW-UP INSPECTION                   | Consent By<br>MIGUEL RIVAS       |

|   |
|---|
| Placard Color & Score<br><b>GREEN</b><br><b>N/A</b> |
|---|

### Comments and Observations

#### Major Violations

Cited On: 07/02/2025

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

**Compliance of this violation has been verified on: 07/03/2025**

#### Minor Violations

Cited On: 07/02/2025

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 07/03/2025. See details below.**

#### Measured Observations

| Item            | Location  | Measurement      | Comments |
|-----------------|-----------|------------------|----------|
| pancake batter  | prep unit | 39.00 Fahrenheit |          |
| pancake batter  | reach-in  | 39.00 Fahrenheit |          |
| packcake batter | walk-in   | 41.00 Fahrenheit |          |

#### Overall Comments:

**This is a follow-up inspection for the routine inspection conducted on 7/2/2025 that resulted in a closure:**

**The following major violations have been corrected:**

- 1) **Cockroach infestation**
- 2) **Cold holding refrigeration units unable to maintain PHF at or below 41F (reach-in, prep unit, walk-in)**

**Facility has provided the following:**

- 1) **Licensed pest control report stating that no live activity was observed**
- 2) **A Completed vermin reopening checklist**

**- No evidence of cockroaches observed within the facility.**

**- Reach-in, prep unit, and walk-in are now capable of maintaining PHF at or below 41F.**

**Facility has been billed for an after-business-hours inspection. Invoice received.**

## FACILITY RE-OPENED / PERMIT REINSTATED

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 **7/17/2025**. 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.

# OFFICIAL INSPECTION REPORT

|  |  |   |
|--|--|---|
| <b>Facility</b><br>FA0201598 - THE ORIGINAL PANCAKE HOUSE                        | <b>Site Address</b><br>420 S SAN ANTONIO RD, LOS ALTOS, CA 94022 | <b>Inspection Date</b><br>07/03/2025    |
| <b>Program</b><br>PR0301113 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | <b>Owner Name</b><br>RIVAS, MIGUEL                               | <b>Inspection Time</b><br>17:45 - 19:45 |

**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

pic

**Signed On:** July 03, 2025