

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 FA0212504 - PEDRO'S RESTAURANT @ 3935		Site Address 3935 FREEDOM CL, SANTA CLARA, CA 95054		Inspection Date 04/23/2025		Placard Color & Score GREEN 91		
Program PR0302404 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GOLDEN STATE RESTAURANT		Inspection Time 12:30 - 15:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SUSIE				FSC Jamie Hernandez 03/18/2029

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						
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						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						
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		
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	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

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Handwash station by small bar area observed to not have running water. 2 other handwash stations are fully stocked and operational at bar area. [CA] Ensure handwash station has running warm water(100F-108F) or hot water(120F or above) with cold water mixing valve.

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: Trays of raw chicken measured to be over trays of raw beef. [CA] Keep raw poultry below other raw meats to prevent cross contamination.

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) Coolers at cookline measured to be out of temperature. PHFs in cookline cookers measured to be 51-68F (See measured observations). Per chef all items are being kept on TPHC and showed PHF labels available on side of prep coolers with today's date and 11:00AM- 2:00PM for discard time. PHFs inside prep cooler reach observed to be in ice bath. [CA] Keep coolers in operational condition and ensure coolers maintain PHFs at 41F and below.

2) Walk in cooler at bar observed to have door skewed and difficult to fully closed. [CA] Repair walk in cooler door such that door can maintain a tight seal to effectively maintain temperature.

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

Inspector Observations: Floors by dishwashing area observed to be cracked and missing. Pot holes observed to be filled with standing water. [CA] Repair floor and replace missing or borken tiles. Ensure floor is sloped to drain standing water into floor drain.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

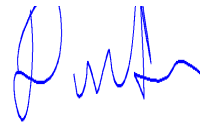
Item	Location	Measurement	Comments
Chile relleno	back door walk in cooler	40.00 Fahrenheit	Per employee, chilies were take out early (approx. 1 hour prior) to be used in food prep
Cut tomatoes	Cookline prep cooler	56.00 Fahrenheit	
Cut tomato salsa	Cookline prep cooler	68.00 Fahrenheit	
Shredded cheese	Cookline prep cooler	51.00 Fahrenheit	
Cheese	Middle walk in cooler	39.00 Fahrenheit	
Rice	Service table hot line	169.00 Fahrenheit	
Squid	Cookline prep cooler	34.00 Fahrenheit	
Pulled pork	Right most walk in cooler	41.00 Fahrenheit	
Flan	Right most walk in cooler	236.00 Fahrenheit	
Beans	Service table hot line	177.00 Fahrenheit	
Shrimp	Cookline prep cooler	32.00 Fahrenheit	
Cooked pulled chicken	back door walk in cooler	39.00 Fahrenheit	
Chlorine	Upright conveyor belt dishwasher	50.00 Fahrenheit	
Raw chicken	Back door walk in cooler	39.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Fried chicken taquitos	Out of fryer	182.00 Fahrenheit	
Horchata	Bar walk in cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
BBQ pork	Service table hot line	161.00 Fahrenheit	
Sour cream	Cookline prep cooler	58.00 Fahrenheit	
Steak	Right most walk in cooler	42.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cut tomatoes	Middle walk in cooler	37.00 Fahrenheit	
Pulled chicken	Service table hot line	140.00 Fahrenheit	
Refried beans	Service table hot line	157.00 Fahrenheit	
Milk	Bar 3 door under the counter cooler	41.00 Fahrenheit	
Chlorine	bar under the counter dishwasher	50.00 Fahrenheit	
Black beans	Service table hot line	151.00 Fahrenheit	

Overall Comments:

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 **5/7/2025**. 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



Received By: Dora Garcia
Manager

Signed On: April 23, 2025