

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 FA0256007 - RISE WOODFIRE		Site Address 3905 RIVERMARK PLZ, SANTA CLARA, CA 95054	Inspection Date 09/08/2025
Program PR0373840 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name RISE WOODFIRE SANTA CL	Inspection Time 17:10 - 17:35
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By DOMINGO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	walk-in cooler	41.00 Fahrenheit	
pepperoni	prep unit 3 (upper insert)	39.00 Fahrenheit	
cheese	prep unit 2 (lower drawer)	39.00 Fahrenheit	
raw shell egg	walk-in cooler	41.00 Fahrenheit	
mozzarella	prep unit 3 (lower)	41.00 Fahrenheit	
burata	prep unit 1 (lower)	41.00 Fahrenheit	
sliced tomatoes	prep unit 1 (upper insert)	41.00 Fahrenheit	
raw beef	prep unit 2 (upper insert)	40.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection to ensure that all prep refrigeration units are able to maintain potentially hazardous foods at or below 41F.

Compliance of the following has been verified:

- All units (3 prep units, walk-in cooler, etc.) are capable of holding potentially hazardous foods (PHF) at or below 41F

Continue to work on the violations cited during the last routine inspection on 09/01/2025.

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 **9/22/2025**. 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

Received By: Domingo
Head Cook
Signed On: September 08, 2025