

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 FA0258188 - ST-RAY'S		Site Address 750 ESCONDIDO RD, STANFORD, CA 94305		Inspection Date 07/13/2022	
Program PR0377968 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KLEIN, RAYMOND		Inspection Time 10:00 - 11:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By LORENA AGUILAR	FSC Lorena Aguilar 3/13/23		

Placard Color & Score GREEN 91

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
K06 Adequate handwash facilities supplied, accessible			X	X			
K07 Proper hot and cold holding temperatures	X						S
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		
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		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of hand soap at the handwash sink located behind the front counter. Employees were going to handwash sink on other side of the wall to wash hands. [CA] Provide warm water, soap, and single-use paper towels at all handwash sinks to allow employees to easily wash hands as required. [COS] Employee refilled dispenser with soap.

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: Utensils used for potentially hazardous foods that will be reused are stored in standing water that is at room temperature. [CA] Utensils used for potentially hazardous foods that will be reused can be held in standing water that is either at 41F or below; at 135F or above; or time-marked to be changed every 4 hours.

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

Inspector Observations: Wiping towels are used, reused, and stored on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1) Leaks observed at the faucet of the dump sink next to the dishwasher and at the faucet at the three compartment sink.

[CA] Repair leaks and maintain plumbing in good repair.

2) Drain lines from prep unit and soda machine extend beyond the rim of the floor sink located behind the front counter. [CA] Provide a minimum of 1 inch air gap between the end of drain pipes and the rim of the floor sink to protect equipment from contamination due to back flow.

3) Floor drain located behind front counter is slow draining. [CA] Drains in food facility shall be free flowing.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

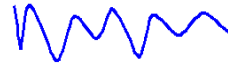
<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	handwash sink	100.00 Fahrenheit	
Quat sanitizer	sanitizer bucket	200.00 PPM	
Bean	Ice bath	155.00 Fahrenheit	cooling
Raw beef	Upright reach-in cooler	40.00 Fahrenheit	
Raw fish	Food prep unit insert	40.00 Fahrenheit	
Beans	Hot holding	159.00 Fahrenheit	
Chlorine sanitizer	dishwasher	50.00 PPM	
Rice	Ice bath	56.00 Fahrenheit	cooling
Cut tomatoes	food prep unit insert	37.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Raw beef patty	drawer cooler	39.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken	Drawer cooler	38.00 Fahrenheit	
Raw shell eggs	Reach-in cooler	41.00 Fahrenheit	
Noodles	Upright reach-in cooler	41.00 Fahrenheit	
Raw shrimp	Drawer cooler	40.00 Fahrenheit	
Cheese	Upright reach-in cooler	41.00 Fahrenheit	
Chicken	hot holding	160.00 Fahrenheit	
Chicken	Reheat	202.00 Fahrenheit	
Ham	Upright reach-in cooler	41.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	40.00 Fahrenheit	
Rice	hot holding	164.00 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 **7/27/2022**. 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: Lorena Aguilar
Manager

Signed On: July 13, 2022