

# 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

|                                                                                 |  |                                                               |                                              |                                      |                                         |                                                                                                                                                                |  |                                      |
|---------------------------------------------------------------------------------|--|---------------------------------------------------------------|----------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------|
| <b>Facility</b><br>FA0212504 - PEDRO'S RESTAURANT @ 3935                        |  | <b>Site Address</b><br>3935 FREEDOM CL, SANTA CLARA, CA 95054 |                                              | <b>Inspection Date</b><br>06/25/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: black; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>80</b> </div> |  |                                      |
| <b>Program</b><br>PR0302404 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                               | <b>Owner Name</b><br>GOLDEN STATE RESTAURANT |                                      | <b>Inspection Time</b><br>10:25 - 13:00 |                                                                                                                                                                |  |                                      |
| <b>Inspected By</b><br>THAO HA                                                  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                              | <b>Consent By</b><br>JAMIE           |                                         |                                                                                                                                                                |  | <b>FSC</b> Dora Garcia<br>01/22/2029 |

  

| 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  |       |       |        |     |     |     |
| 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     | X      |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | 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     | 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                    |     | X   |
| 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                                                |     |     |
| 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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|                                                                          |                                   |                                                        |                                  |
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| Program<br>PR0302404 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |                                   | Owner Name<br>GOLDEN STATE RESTAURANT INC              | Inspection Time<br>10:25 - 13:00 |
| 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: Middle cookline 1 door prep cooler measured to have:**

- White cheese at 46F
- Yellow cheese at 43F
- Cream at 56F
- Fish at 54F
- Sour cream at 50F
- Yellow cheese (reach in portion) - 44F

Some seafood observed to be stored in ice bath within unit measured to be in temperature at 41F and below (See measured observations).

[CA] Keep PHFs at 41F and below for cold holding.

[COS] Cream was VC&D (see VC&D report). Per employee PHFs were stocked in the last 45 minutes. All PHFs were placed in ice bath. After 1 hour PHFs measured to be 41F-37F.

**\*\*REPEAT VIOLATION\*\***

Follow up will be conducted for repeated violation.

|                            |
|----------------------------|
| Follow-up By<br>07/01/2026 |
|----------------------------|

### Minor Violations

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

**Inspector Observations: Handwash sink at bar missing soap and paper towels. Handwash sink at entry to bar had loose paper towels not in the dispenser. [CA] Keep all handwash sinks fully stocked with soap and paper towels. Keep paper towels in dispenser. [COS] Handsink at bar was restocked with soap and paper towels**

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: Large kitchen dishwasher measured have 25ppm chlorine after being ran for 3 tray.**

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Operator shall rinse and wash in upright dishwasher and sanitize with 200ppm quat ammonia in 3-comp sink for at least 1 minutes afterwards.

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: Gasket in left 2 door freezer by back door observed to start fraying. [CA] Repair gasket and maintain in good condition**

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: 1) Frying pan observed to be stored in rice bin as scoop. Handle was in direct contact with food. [CA] Store scoops such that handles are not in direct contact with food.**

**2) Clean containers for food observed to be stored directly on the floor.[CA] Keep clean food equipment off of the floor.**

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

**Inspector Observations: Walls, ceiling, and floors by warewash area missing tiles or has build up debris. Ceiling in kitchen observed to have paint chipping.[CA] Repair walls, ceilings, and floors and maintain in good condition.**

### Performance-Based Inspection Questions

N/A

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|                                                                          |                                                        |                                  |
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## Measured Observations

| Item            | Location                           | Measurement       | Comments                                   |
|-----------------|------------------------------------|-------------------|--------------------------------------------|
| Black beans     | On stove reheating                 | 184.00 Fahrenheit |                                            |
| steak           | Drawers under front grill          | 39.00 Fahrenheit  |                                            |
| Beans           | Steam table                        | 180.00 Fahrenheit |                                            |
| Chlorine        | kitchen dishwasher                 | 25.00 Fahrenheit  |                                            |
| Cooked potatoes | Middle cookline 2 door prep cooler | 63.00 Fahrenheit  | Per employee cooked about 30 minutes prior |
| Pulled chicken  | On stove reheating                 | 175.00 Fahrenheit |                                            |
| Rice            | Steam table                        | 166.00 Fahrenheit |                                            |
| Cooked pasta    | Left cookline prep cooler          | 39.00 Fahrenheit  |                                            |
| Carnitas        | Steam table                        | 153.00 Fahrenheit |                                            |
| Flan            | Back prep cooler                   | 39.00 Fahrenheit  |                                            |
| Steak           | Drawers under back grill           | 38.00 Fahrenheit  |                                            |
| Hot water       | 3-comp sink                        | 120.00 Fahrenheit |                                            |
| Cooked potatoes | Left walk in cooler                | 82.00 Fahrenheit  | Per operator cooked about 1 hour prior     |
| Fried chiles    | Left walk in cooler                | 71.00 Fahrenheit  | Per operator cooked about 1 hour prior     |
| Milk            | Bar walk in cooler                 | 41.00 Fahrenheit  |                                            |
| Chicken soup    | Steam table                        | 176.00 Fahrenheit |                                            |
| Cooked soup     | Left walk in cooler                | 41.00 Fahrenheit  |                                            |
| Slaw            | Middle cookline 2 door prep cooler | 40.00 Fahrenheit  |                                            |
| Cooked chicken  | Left walk in cooler                | 41.00 Fahrenheit  |                                            |
| Horchata        | bar 3 door reach in cooler         | 39.00 Fahrenheit  |                                            |
| Cheese          | Right Walk in cooler               | 37.00 Fahrenheit  |                                            |
| Cooked menudo   | Right Walk in cooler               | 37.00 Fahrenheit  |                                            |
| Cheese          | Right cookline prep cooler         | 41.00 Fahrenheit  |                                            |
| Cooked carnitas | Right Walk in cooler               | 38.00 Fahrenheit  |                                            |
| Chlorine        | Bar dishwasher                     | 50.00 Fahrenheit  |                                            |
| Yellow cheese   | Left cookline prep cooler          | 41.00 Fahrenheit  |                                            |
| Cut tomatoes    | Right cookline prep cooler         | 41.00 Fahrenheit  |                                            |
| Warm water      | handwash sinks                     | 100.00 Fahrenheit |                                            |
| Cut tomatoes    | Middle walk in cooler              | 39.00 Fahrenheit  |                                            |
| Beef            | Steam table                        | 158.00 Fahrenheit |                                            |
| Grilled onions  | Right cookline prep cooler         | 51.00 Fahrenheit  | Per employee cooked in the last hour       |
| Hot water       | 3-comp sink bar                    | 120.00 Fahrenheit |                                            |
| Cut watermelon  | Middle walk in cooler              | 39.00 Fahrenheit  |                                            |
| Corn salsa      | Left cookline prep cooler          | 39.00 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 **7/9/2026**. 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: Sergio Melendez  
Manager  
Signed On: June 25, 2026