

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 FA0230717 - RED ROBIN AMERICA'S GOURMET BURGERS		Site Address 1000 EL PASEO DE SARATOGA, SAN JOSE, CA 951		Inspection Date 01/07/2025		Placard Color & Score GREEN 94		
Program PR0330807 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name RED ROBIN INTERNATIONAL		Inspection Time 13:50 - 15:15			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By VICTOR				FSC Falguni Patel 12/11/2028

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	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				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		
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		
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		
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: At the prep line cooler, blue cheese measured at 48F and salsa measured at 43F.

Manager stated items were placed in the unit approximately 3 hours prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.

[COS]: Manager decided to discard blue cheese and salsa as a precaution.

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: Washed and wet metal pans observed stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
lactic acid	sanitizer bucket at cook line	700.00 PPM	
water	hand sink at cook line	105.00 Fahrenheit	
raw beef patty	cold holding unit	38.00 Fahrenheit	
raw fish	drawer cooler 6	38.00 Fahrenheit	
cut tomatoes	prep line cooler	39.00 Fahrenheit	
raw chicken	drawer cooler 5	40.00 Fahrenheit	
whip cream	walk in cooler 2	38.00 Fahrenheit	
mayo	drawer cooler 2	40.00 Fahrenheit	
raw shell egg	drawer cooler 4	44.00 Fahrenheit	
garlic aioli	drawer cooler 3	40.00 Fahrenheit	
garlic oil	hot holding on flat top grill	163.00 Fahrenheit	
cut tomatoes	drawer cooler	40.00 Fahrenheit	
beef patty	final cooking temp from flat top grill	182.00 Fahrenheit	
water	mop sink	125.00 Fahrenheit	
tartar sauce, whip cream	prep line cooler at server station	39.00 Fahrenheit	
marinara sauce, sausage, deli ham	pizza prep line cooler	39.00 Fahrenheit	39F - 40F
water	3 comp sink	130.00 Fahrenheit	
whip cream	cold holding at server station	40.00 Fahrenheit	
Chlorine sanitizer	dish machine at bar area	100.00 PPM	
water	restroom hand sink	100.00 Fahrenheit	
water	prep sink	121.00 Fahrenheit	
raw fish, ranch	walk in cooler	40.00 Fahrenheit	
Chlorine sanitizer	dish machine at ware wash area	100.00 PPM	

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 **1/21/2025**. 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.

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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: Falguni Patel
Managing Partner

Signed On: January 07, 2025