

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 FA0201555 - RUSTIC HOUSE	Site Address 295 MAIN ST, LOS ALTOS, CA 94022	Inspection Date 07/24/2025
Program PR0302587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DAVID PARKS	Inspection Time 13:30 - 14:30
Inspected By FARHAD AMIR-EBRAHIMI	Inspection Type LIMITED INSPECTION	Consent By MICHAEL HARRISON

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Line cooler where oysters are stored at 51F [CA] Maintain all coolers at 41F or colder. DO NOT STORE ANY POTENTIALLY HAZARDOUS FOODS IN THIS UNIT UNTIL IT CAN MAINTAIN 41f OR COLDER.

The following items were discarded and bleach pour over them due temperature violation

15 pounds of oysters 48F - 52F

3 pounds of shredded cheese 63F

1 pound of ceviche 52F

Minor Violations

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: Dishwasher sanitizer level 0 ppm [CA] Maintain dishwasher rinse water sanitizer level at 50 ppm chlorine residual - Corrected after several runs

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Oysters	Line cooler	52.00 Fahrenheit	
Chlorine	Dishwasher	0.00 PPM	
Water	3-comp sink	125.00 Fahrenheit	
Chlorine	Bucket	100.00 PPM	
Oysters	Walk-in 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 **8/7/2025**. 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.

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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: Michael Harris

Signed On: July 24, 2025