

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 FA0209276 - RED ROBIN AMERICA'S GOURMET BURGERS		Site Address 2200 EASTRIDGE LP 2073, SAN JOSE, CA 95122		Inspection Date 09/18/2025	
Program PR0305684 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name WESTERN FRANCHISE DEVI		Inspection Time 15:30 - 16:35
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By ELLEN STROMMEN	FSC Ellen Strommen 4/5/28		

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						
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						S
K07	Proper hot and cold holding temperatures	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						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	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	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	X	
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

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Small flies observed in area by the dishwasher. [CA] Food facility shall be kept free of flies and fly activity.

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: Pressurized cylinders are not securely fastened to a rigid structure. [CA] Pressurized cylinders shall be securely fastened to a rigid surface.

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: Floor sink located by the ice machine partially clogged and slow draining. [CA] Clear clog in floor sink and ensure waste water is properly drained. Maintain plumbing of the facility in good repair.

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

Inspector Observations: Standing water observed on the floor in outside the walk-in cooler. [CA] Frequently clean floors to prevent accumulation of standing water or other debris.

Water was ran at other floor sinks to verify that water is draining and there is no back-up.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Fish	Walk-in cooler	27.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Sausage	Food prep unit by coveyer oven	41.00 Fahrenheit	
Chicken wings	Food prep unit by fryer	37.00 Fahrenheit	
Raw beef patty	Drawer cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Three compartment sink at bar	120.00 Fahrenheit	
cut tomatoes	Walk-in cooler	40.00 Fahrenheit	
Cheese	Food prep unit by coveyer oven	41.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	41.00 Fahrenheit	
Raw chicken	Food prep unit insert by fryer	40.00 Fahrenheit	
Raw chicken	Drawer cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Chicken	Walk-in cooler	33.00 Fahrenheit	
Soft serve mix	Soft serve machine	41.00 Fahrenheit	
Fries	Hot holding	145.00 Fahrenheit	
Raw beef patty	Walk-in cooler	40.00 Fahrenheit	
Beef patty	Grill	178.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0157882

Most recent pest control service report, dated 8/21/25, was reviewed. Report notes issue with flies and treatment was conducted.

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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 **10/2/2025**. 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: Ellen Strommen
AGM

Signed On: September 18, 2025