

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 FA0200700 - RIO ADOBE		Site Address 10525 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 01/29/2025		Placard Color & Score GREEN 86		
Program PR0303363 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CARGILL, JIM		Inspection Time 15:00 - 16:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By JUAN GARCIA				FSC JAMES CARGILL 06/17/2027

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						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0200700 - RIO ADOBE	Site Address 10525 S DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 01/29/2025
Program PR0303363 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CARGILL, JIM	Inspection Time 15:00 - 16:30
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: *In the kitchen area, measured a pot of vegetable stock at 90F. Per operator, vegetable stock was prepared about 2 hours prior. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. [COS] Operator reheated vegetable stock to 165F.*

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: *In the back prep area, at the warewash machine, measured a lack of chlorine sanitizer. Warewash machine was not in use during time of inspection. [CA] Ensure all food contact surfaces are properly cleaned and sanitized using applicable sanitizer. Maintain chlorine sanitizer at 50 PPM in the warewash machine.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *At the 3 compartment sink, measured hot water at a maximum of 114F. [CA] Ensure hot water is provided at 120F at all warewash, prep, and mop sinks.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
corn salsa	drawer prep unit	33.00 Fahrenheit	
pozole	reach in refrigerator	37.00 Fahrenheit	
cooked rice	counter-top steam table	135.00 Fahrenheit	
shredded cheese	2 door prep unit	36.00 Fahrenheit	
marinated fish	drawer prep unit	31.00 Fahrenheit	
shredded cheese	walk-in refrigerator	34.00 Fahrenheit	
corn and beans	2 door prep unit	34.00 Fahrenheit	
cooked diced chicken	flat top grill	171.00 Fahrenheit	
hot water	3 compartment sink	114.00 Fahrenheit	
paremsan cheese	2 door prep unit	35.00 Fahrenheit	
red sauce	steam table	170.00 Fahrenheit	
tortilla soup	stovetop	170.00 Fahrenheit	
pinto beans	walk-in refrigerator	35.00 Fahrenheit	
chlorine sanitizer	warewash machine	0.00 PPM	
black beans	steam table	165.00 Fahrenheit	
green salsa	walk-in refrigerator	35.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
pico de gallo	2 door prep unit	35.00 Fahrenheit	
cooked diced chicken	steam table	190.00 Fahrenheit	
cooked rice	steam table	155.00 Fahrenheit	
green chili stew	reach in refrigerator	37.00 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 2/12/2025. 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.

OFFICIAL INSPECTION REPORT

Facility FA0200700 - RIO ADOBE	Site Address 10525 S DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 01/29/2025
Program PR0303363 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CARGILL, JIM	Inspection Time 15:00 - 16:30

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

bgrun

Received By: JUAN GARCIA
CHEF

Signed On: January 29, 2025