

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 02/10/2026		Placard Color & Score GREEN 81		
Program PR0303363 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CARGILL, JIM		Inspection Time 14:45 - 16:15			
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	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				N
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		
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

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

Inspector Observations: *In the counter-top steam table, measured containers of cooked rice at 131F. On the stove-top, measured a container of cooked pinto beans at 90F. On the flat top grill, measured a container of green salsa at 88F. Per operator, containers of cooked pinto beans and green salsa stored for 30 minutes. Container of cooked rice stored from about an hour prior.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[COS] *Operator reheated cooked rice, cooked pinto beans, and green salsa on the stove-top to 165F, and stored in the counter-top steam table to hold hot at above 135F.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the reach in refrigerator, measured a small pot of pozole cooling at 90F. Per operator, pozole stored for 30 minutes.*

[CA] *Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath, by adding ice, using shallow containers, separating food into smaller portion and/or using ice paddles. Leave containers of cooling food uncovered to allow heat to ventilate.*

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: *At the warewash machine, measured a lack of chlorine sanitizer from the dispensing line.*

[CA] *Ensure chlorine sanitizer provided from the warewash machine is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.*

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 111F.*

[CA] *Ensure hot water at the 3 compartment sink, prep sink and mop sinks are maintained at 120F.*

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: *At the 3 compartment sink, observed cold water knob is broken and does not turn on/off water.*

[CA] *Ensure cold water knob is repaired and able to turn cold water on and off.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
cooked rice	counter-top steam table	131.00 Fahrenheit	
carnitas	2 drawer undercounter refrigerator	40.00 Fahrenheit	
pico de gallo	2 door prep unit	41.00 Fahrenheit	
pozole	reach in refrigerator	90.00 Fahrenheit	
hot water	3 compartment sink	111.00 Fahrenheit	
black beans	steam table	170.00 Fahrenheit	
pico de gallo	salsa bar	41.00 Fahrenheit	
corn and bean salsa	walk-in refrigerator	40.00 Fahrenheit	
roasted green salsa	salsa bar	41.00 Fahrenheit	
cooked rice	steam table	176.00 Fahrenheit	
shredded parmesan	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
pinto beans	steam table	166.00 Fahrenheit	
cooked corn	2 door prep unit	41.00 Fahrenheit	
corn and bean salsa	reach in refrigerator	39.00 Fahrenheit	
shredded cheese	walk-in refrigerator	40.00 Fahrenheit	
chlorine sanitizer	warewash machine	0.00 PPM	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
marinated shrimp	2 drawer undercounter refrigerator	40.00 Fahrenheit	
green salsa	flat-top grill	88.00 Fahrenheit	
pinto beans	stove-top	90.00 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 2/24/2026. 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

Garcia

Received By: JUAN GARCIA
CHEF
Signed On: February 10, 2026