

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 FA0207465 - RED LOBSTER RESTAURANT #383		Site Address 2040 ABORN RD, SAN JOSE, CA 95121		Inspection Date 07/11/2025		Placard Color & Score GREEN 88		
Program PR0303270 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name RED LOBSTER HOSPITALITY		Inspection Time 16:00 - 17:25			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JUN KUANG				FSC JAIME ESPINOZA 12-16-28

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		
K06	Adequate handwash facilities supplied, accessible	X						S
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		S
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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: FOUND SHRIMP AT 49F AND LOBSTER AT 49F STORED IN THE WALK IN COOLER OVERNIGHT. FOUND THE REST OF THE POTENTIALLY HAZARDOUS FOOD AT 49F IN THE SAME WALK IN COOLER. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41 OR BELOW. SA: THE SHRIMP AND THE LOBSTER WERE VC&D AND THE REST OF THE POTENTIALLY HAZARDOUS FOOD WAS RELOCATED TO A WORKING REFRIGERATOR.

FOUND THE BUTTER SAUCE IN THE HOT HOLDING UNIT BY THE COOKING AREA AT 108F. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. SA: REHEAT THE BUTTER SAUCE TO 165F AND HOT HOLD IT ABOVE 135F.

Minor Violations

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: FOUND THE WALK IN COOLER UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE WALK IN COOLER SO THAT IT CAN KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. DO NOT USE IT TO STORE POTENTIALLY HAZARDOUS FOOD UNTIL IT GETS REPAIRED.

Follow-up By
07/17/2025

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: MISSING THERMOMETER FOR THE WALK IN COOLER. [CA] PROVIDE A WORKING THERMOMETER.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
BUTTER SAUCE	HOT HOLDING	108.00 Fahrenheit	
FISH	WALK IN FREEZER	16.00 Fahrenheit	
CHEESE	SMALLER WALK IN COOLER	35.00 Fahrenheit	
CLAM CHOWDER	HOT HOLDING	160.00 Fahrenheit	
HOT WATER SANITIZER	WARE WASHER	160.00 Fahrenheit	
CHICKEN	UNDER COUNTER REFRIGERATOR	35.00 Fahrenheit	
WHIPPING CREAM	UNDER COUNTER REFRIGERATOR	36.00 Fahrenheit	
POTATO	HOT HOLDING	155.00 Fahrenheit	
LOBSTER	LARGER WALK IN COOLER	49.00 Fahrenheit	
PICO DE GALLO	ON ICE	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SHRIMP	LARGER WALK IN COOLER	49.00 Fahrenheit	
ALFREDO SAUCE	HOT HOLDING	147.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	SANITIZER BUCKET	200.00 PPM	
BUTTER	REACH IN REFRIGERATOR	37.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	35.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR	36.00 Fahrenheit	
PASTA	DRAWER REFRIGERATOR	31.00 Fahrenheit	
RICE	HOT HOLDING	180.00 Fahrenheit	

Overall Comments:

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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 7/25/2025. 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: JUN KUANG
ASSISTANT MANAGER
Signed On: July 11, 2025