OFFICIAL INSPECTION REPORT

Owner Name: CARGILL, JIM
Facility Name: RIO ADOBE
Site Address: 10525 S DE ANZA BL, CUPERTINO, CA 95014
Program: PR0303383 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 3 - FP11

Inspected By: ROBERTO CASTRO
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: JIM CARGILL

Major Risk Factors and Interventions Violations:
K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 11399.6, 11399.8, 11403.7, 11434.3(a)
Inspector Observations: OBSERVED AND MEASURED CARNITAS IN WALK IN AT 46F, PINTO BEANS AT 46F, WALK IN AT 46F. UNIT IS ICING UP, REF IS BEING TURNED OFF TO DE-ICE CAUSING TEMPERATURE FLUCTUATIONS. [CA, VCD, SA] ALL PHF'S THAT WERE FROM PREVIOUS DAYS ARE TO BE DISCARDED DUE TO IMPROPER TEMPERATURE COLD HOLDING. ANY PHF MADE TODAY NEEDS TO BE ICED AND KEPT BELOW 41F. REPAIR UNIT TO BE BELOW 41F AT ALL TIMES. REPAIR GUY COMING TOMORROW 4/25/2018
Corrected on 04/25/2018

K09M - 8 Points - Improper cooling methods - Applicable Section(s):11400.2, 114002.1
Inspector Observations: OBSERVED IMPROPER COOLING OF RICE AND BEANS IN WALK IN DUE TO COOLING IN TIGHT FITTING LIDS OVER PLASTIC CONTAINERS. [CA,VCD] RAPID COOL FROM 135-70F WITHIN 2 HRS, THEN FROM 70-41F WITHIN 4 HRS USING SHALLOW METAL PANS, ICE BATH, ICE PADDLES.
Corrected on 04/25/2018

K11M - 8 Points - Improper reheating procedures for hot holding - Applicable Section(s):11401.4, 114016
Inspector Observations: OBSERVED IMPROPER REHEATING OF REFRIED BEANS AT 102F IN STEAM TABLE. [CA,COS] REHEAT ALL PHF'S TO ABOVE 165F PRIOR TO PLACING IN STEAM TABLE.
Corrected on 04/24/2018

Minor Risk Factors and Interventions Violations:
No minor violations were observed during this inspection.

Good Retail Practices Violations:
K29 - 2 Points - Toxic substantances improperly identified, stored, used - Applicable Section(s):11425.4, 114254.1, 114254.2
Inspector Observations: MEASURED CHLORINE IN BUCKET FOR DISH WASHING AT SUCH A HIGH CONCENTRATION THAT THE TEST STRIP TURNED BLACK THEN IMMEDIATELY TURNED WHITE. [CA] ASSURE TO USE ONLY 100PPM CHLORINE FOR SANITIZING.

Performance Based Inspection Questions:
Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
Satisfactory - Hands clean/properly washed/gloves used properly.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHLORINE</td>
<td>AUTO DISH MACHINE</td>
<td>50.00 PPM</td>
<td></td>
</tr>
<tr>
<td>PINTO BEANS</td>
<td>WALK IN (PLASTIC TUB)</td>
<td>46.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>REFRIED BEANS</td>
<td>REHEATING</td>
<td>102.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>SOUR CREAM</td>
<td>PREP TABLE</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>GUACAMOLE</td>
<td>PREP TABLE</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>RICE</td>
<td>COOLING WALK IN PLASTIC TUB</td>
<td>67.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>PICO DE GALLO</td>
<td>SINGLE DOOR REF</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>WATER</td>
<td>3 COMP SINK</td>
<td>133.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>CARNITAS</td>
<td>WALK IN (PLASTIC TUB)</td>
<td>46.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent re-inspections 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 5/8/2018. 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:

[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: JIM CARGILL
OWNER

Signed On: April 24, 2018