# OFFICIAL INSPECTION REPORT

**Owner Name:** CARGILL, JIM  
**Facility Name:** RIO ADOBE  
**Site Address:** 10525 S DE ANZA BL, CUPERTINO, CA 95014  
**Program:** PR0303363 - FOOD PREP / FOOD SVC OP - 0-5 EMPLOYEES RC 3 - FP11  
**Facility ID:** FA0200700  
**Inspection Date:** 04/25/2018  
**Inspection Time:** 12:15-13:00  
**Inspected By:** ROBERTO CASTRO  
**Inspection Type:** FOLLOW-UP 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, 113996, 113998, 114037, 114343(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):** 114002, 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):** 114014, 114016

**Inspector Observations:** OBSERVED IMPROPER REHEATING OF REFRIED BEANS102F 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:

- N/A

## Good Retail Practices Violations:

- N/A

## Performance Based Inspection Questions:

- N/A

## Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>WALK IN</td>
<td>AMBIENT</td>
<td>34.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>WATER</td>
<td>3 COMP SINK</td>
<td>128.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>CARNITAS</td>
<td>WALK IN</td>
<td>38.00 Fahrenheit</td>
<td></td>
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</tbody>
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## Overall Comments:

- FOLLOW UP FOR WALK IN REPAIR, COLD HOLDING AND REHEATING VIOLATIONS
- WALK IN REPAIRED AT 34F AMBIENT
- NEW INTERNAL TRAINING ON PROPER COOLING
- NEW INTERNAL TRAINING ON REHEATING
- NEW TEMP LOGS IN PLACE
- IF ANY OF SAME VIOLATIONS REOCCUR THEN A POSSIBLE OFFICE HEARING WILL BE HELD WITH A FEE OF $219 PER HR PLUS ANY OTHER FEES ASSOCIATED.
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 5/9/2018. 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
GM

Signed On: April 25, 2018