



ENVIRONMENTAL HEALTH DIVISION
1845 N. FAIR OAKS AVE., PASADENA, CA 91103 (626) 744-6004
RETAIL FOOD OFFICIAL INSPECTION REPORT

Facility Name CALTECH		Description RED DOOR MARKET PLACE		Date 02/03/2026	Score 99
Facility Address 1300 SAN PASQUAL ST PASADENA CA 91106		Time In 10:00AM	Time Out 11:00AM	Inspector Julie Vital	
Owner Name CALIFORNIA INSTITUTE OF TECHNOLOGY		Business BU-25001021		Inspection Type Routine Inspection	
Classification Restaurant		Permit PF-25000754		Rating Pass	
Certified Food Manager Miguel Solorzano	Expiration Date 11/15/2026	Inspection ROUT-25067372		Result Complete	

IN = In compliance MAJ = Major MIN = Minor OUT = Out of compliance CRIT = Critical N/A = Not applicable N/O = Not observed COS = Corrected on site

Inspection Summary			
CRITICAL RISK FACTORS		GOOD RETAIL PRACTICES	
EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE		SUPERVISION AND PERSONAL CLEANLINESS	
1. Demonstration of knowledge; food handler card	IN	25. Person in charge present and performs duties	IN
2. Food manager certification	IN	26. Personal cleanliness and hair restraints	IN
3. Communicable disease reporting and restrictions	IN	GENERAL FOOD SAFETY REQUIREMENTS	
4. No discharge from eyes, nose, and mouth	IN	27. Approved thawing methods used; frozen food	IN
5. Proper eating, tasting, drinking or tobacco use	IN	28. Food separated and protected	IN
PREVENT CONTAMINATION BY HANDS		29. Washing fruits and vegetables	IN
6. Hands clean and properly washed; glove use	IN	30. Toxic substances and cleaning items	IN
7. Handwashing facilities supplied and accessible	IN	FOOD STORAGE, DISPLAY AND SERVICE	
TIME AND TEMPERATURE RELATIONSHIPS		31. Food storage; food storage containers identified	IN
8. Proper hot and cold holding temperatures	IN	32. Consumer self service	IN
9. Time as a public health control (TPHC)	IN	33. Food properly labeled, honestly presented	IN
10. Proper cooling methods	IN	EQUIPMENT, UTENSILS & LINENS	
11. Proper cooking time & temperatures	IN	34. Non-food contact surfaces clean	IN
12. Proper reheating procedures for hot holding	IN	35. Warewashing (install, maintain, use, test strips)	OUT
PROTECT FROM CONTAMINATION		GOOD RETAIL PRACTICES	
13. Returned and reservice of food	IN	36. Equipment, utensils (approved, installed, repair)	IN
14. Food in good condition, safe and unadulterated	IN	37. Equipment, utensils, linens (storage and use)	IN
15. Food contact surfaces clean and sanitized	IN	38. Ventilation and lighting	IN
FOOD FROM APPROVED SOURCES		39. Thermometers provided and accurate	IN
16. Food obtained from approved source	IN	40. Wiping cloths properly used and stored	IN
17. Shellstock tags, condition, display	N/A	PHYSICAL FACILITY	
18. Gulf oyster regulations	N/A	41. Plumbing & backflow devices	IN
ADDITIONAL CRITICAL RISK FACTORS		42. Garbage properly disposed; facilities maintained	IN
19. HACCP, variance, specialized process	N/A	43. Toilet facilities (constructed, supplied, clean)	IN
20. Consumer advisory for raw or undercooked foods	N/A	44. Premises, personal items, vermin-proofing	IN
21. Healthcare and school prohibited food items	N/A	45. Floors, walls, ceilings (built and maintained)	IN
22. Hot and cold water available	IN	ENFORCEMENT AND COMPLIANCE	
23. Sewage and wastewater properly disposed	IN	46. Signs posted; last inspection report available	IN
24. No rodents, insects, birds, or animals	IN	47. Permit available	IN
		48. Permit suspension	
		49. Conditional pass (reinspection required)	



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Violation Details	
35.	<p>Warewashing (install, maintain, use, test strips) Correct By: 02/03/2026</p> <p>Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (CHSC 114067(f-g), 114099, 114099.3, 114099.5, 114101, 114101.1, 114101.2, 114103, 114107, 114125)</p> <p>Observed mechanical warewashing machine dispensing +200ppm Chlorine. Ensure equipment is properly operating per the specifications of the equipment and dispensing 50ppm Chlorine. Correct immediately.</p>

Measured Observations				
Item	Location	Measurement	Type	Comments
warm water ¹	hand washing station	100	°F	
hot water	3 compartment sink	120	°F	
chicken	refrigerator	41	°F	
milk	reach in cooler	41	°F	

Overall Comments
The purpose for today's visit is to conduct a routine inspection. The contents of this report has been reviewed with the person in charge, Miguel Soloranzo. A copy of this report has been emailed to masolorz@caltech.edu and reyes@caltech.edu

Signatures
Signing for the receipt of the above report is not an admission of the facts of the violations set forth therein.
<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;">  <hr/> <p>Received by: Miguel Soloranzo, person in charge</p> </div> <div style="width: 45%;">  <hr/> <p>Julie Vital, Environmental Health Specialist (626) 744-6351 jvital@cityofpasadena.net</p> </div> </div>



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Failure to correct violations by the next inspection date may result in additional fees.

Donating food is easy! Consider donating excess food to a local food bank, pantry, or soup kitchen. As a good faith donor, you are protected from civil and criminal liability if the food later causes harm to a recipient, unless the injury is a direct result of your gross negligence or intentional misconduct in the preparation or handling of the donated food. See section 114434 of the California Health and Safety Code. For more information contact your inspector.



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