

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 FA0240143 - JOANIE'S CAFE		Site Address 405 CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 09/24/2025		Placard Color & Score GREEN 90		
Program PR0340165 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MARIE-PIERRE BAC		Inspection Time 13:05 - 14:35			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ZORAN DZAMBIC				FSC Zoran Dzambic 08/28/2026

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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						S
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		
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		X
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: *Pooled eggs at the end cookline measured to be 63F. Per chef, eggs were just refreshed within the last hour and are normally kept in ice bath but employee forgot to add iced bath when refreshing eggs.*

Eggs at the entry to cookline observed to be on ice bath.

[CA] PHFs shall be held at 41°F or below for cold holding. Ensure ice baths have enough ice and water to submerge sides of containers.

[COS] Eggs were placed into ice bath to cool down.

Minor Violations

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Back door observed to be kept open. [CA] Keep back door closed to prevent entry of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hollandaise sauce	Hot holding inserts	149.00 Fahrenheit	
Sliced cheese	Left walk in cooler	40.00 Fahrenheit	
Pooled eggs	Countertop at cookline end	60.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Pooled eggs	Right walk in cooler	51.00 Fahrenheit	Per operator eggs were just cracked and mixed within the last 20 minutes
Diced ham	Left prep cooler	41.00 Fahrenheit	
Ham sliced	Drawers under griddle	41.00 Fahrenheit	
Smoked salmon	Right prep cooler	40.00 Fahrenheit	
Sliced Turkey	Left walk in cooler	40.00 Fahrenheit	
Smoked salmon	Right walk in cooler	41.00 Fahrenheit	
Sliced cheese	Middle prep cooler	41.00 Fahrenheit	
Raw sausage	Left prep cooler	41.00 Fahrenheit	
Onion soup	Hot holding inserts	171.00 Fahrenheit	
Turkey sliced	Middle prep cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Half and half	Front 2 door under counter cooler	41.00 Fahrenheit	
Pooled eggs	Ice bath near cookline entry	38.00 Fahrenheit	
Cubed ham	Right walk in cooler	40.00 Fahrenheit	
Chlorine	Upright dishwasher	100.00 Fahrenheit	
Sausage link	Drawers under griddle	40.00 Fahrenheit	
Cream cheese	Right prep cooler	41.00 Fahrenheit	
White gravy	Left walk in cooler	72.00 Fahrenheit	Per operator gravy was made today and was pulled from stove top about 2 hours prior.
Warm water	handwash sinks	100.00 Fahrenheit	

Overall Comments:

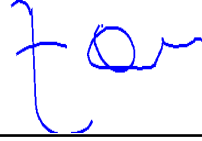
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **10/8/2025**. 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: Zoran Dzambic
Manager
Signed On: September 24, 2025