

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 FA0253427 - BAJA FRESH MEXICAN GRILL		Site Address 3990 EL CAMINO REAL B, PALO ALTO, CA 94306		Inspection Date 04/08/2026		Placard Color & Score GREEN 90		
Program PR0368984 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ANNE NOTO CORPORATION		Inspection Time 10:20 - 11:30			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By JESSICA				FSC DANIELA HERNANDEZ 2/28/2028

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						
K10	Proper cooking time & temperatures					X		S
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		X
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		
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:

Measured one container of rice over stacked at a steam table where the top portions of the container measured at 114F and portions of the container measured at 162F. The PIC stated that the rice was heated and placed in the unit approximately 30 minutes prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] The excess portions of rice at the top of the container were relocated to the stove to reheat above 165F.

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:

Observed the wall mounted soap dispenser at the only hand washing sink in the kitchen to be unable to dispense soap through the nozzle of the dispenser. Soap is still being dispensed but is forced through the supply tube and drips onto the hands.

[CA] Maintain equipment in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
BLACK BEANS	STEAM TABLE	180.00 Fahrenheit	
COOKED RICE	FLAT TOP GRILL	182.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
SALSA VERDE	SALSA BAR	40.00 Fahrenheit	
PINTO BEANS	STEAM TABLE	152.00 Fahrenheit	
CARNITAS	STEAM TABLE	140.00 Fahrenheit	
RAW CHICKEN	WALK IN COOLER	37.00 Fahrenheit	
COOKED VEGETABLES	FLAT TOP GRILL	171.00 Fahrenheit	
COOKED PINTO BEANS	WALK IN COOLER	37.00 Fahrenheit	
PICO DE GALLO	SALSA BAR	39.00 Fahrenheit	
COOKED RICE	WALK IN COOLER	41.00 Fahrenheit	
WATER	HAND WASHING SINK	108.00 Fahrenheit	
COOKED CHICKEN	STEAM TABLE	148.00 Fahrenheit	
PICO DE GALLO	COLD TOP PREP COOLER	36.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	
DICED TOMATO	COLD TOP PREP COOLER	37.00 Fahrenheit	
SANITIZER CONCNETRATION	THREE COMPARTMENT SINK	200.00 PPM	QUATERNARY AMMONIA

Overall Comments:

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 **4/22/2026**. 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.

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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: DANIELA HERNANDEZ

PIC

Signed On: April 08, 2026