

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 FA0204940 - PENINSULA FOUNTAIN & GRILL		Site Address 566 EMERSON ST, PALO ALTO, CA 94301		Inspection Date 10/20/2025		Placard Color & Score GREEN 79		
Program PR0300431 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FISCHER, ROBERT S		Inspection Time 11:15 - 13:50			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By ROBERT				FSC Eddie Garcia 10/10/2028

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						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						S
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				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
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						
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Buckets noted in front of bakery hand sink. [CA] Keep hand sink unobstructed at all times. [COS]

Note- the soap in the dispenser at the hand sink located across from the soup kettle appears to be brown/orange (old soap), clean out dispenser and fill with new soap.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured top portion of sliced cheese, deli meat, chicken breast, between 43-45F at prep insert cold line across from cook line. Measured milk from dispenser at 42F. [CA] Maintain potentially hazardous food 41F and below. Fill inserts half way, do not fill above load line. [COS]

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed the floor sink in the dish room appears to be slow draining. All other floor drains/floor sinks/ sinks were checked and draining fine. [CA] Clean out the floor drain. A follow up will be conducted on 10/27/25.

Follow-up By
10/27/2025

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed raw meat above cooked ham, raw chicken above pork in walk in cooler. [CA] Store cooked/ready to eat food above raw animal proteins. Store raw chicken below raw pork. [COS].

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Food noted on floor in walk in . [CA] Store on dunnage racks 6 inches off floor.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed brown/yellow ceiling tiles at bakery area. Oven extends outside of the hood. [CA] Provide a 6 inch over hang of ventilation hood over the oven. Clean/replace the ceiling tiles.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloth sanitizer bucket measured at 0 ppm quat ammonium. [CA] A minimum of 200 ppm quaternary ammonium is required for wiping cloth buckets.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Dipper well faucet for ice cream scoop in inoperable, scoops stored in standing water. [CA] Scoops shall be stored in running water of sufficient velocity to flush particulates in to the drain. Repair the dipper well.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Several missing floor tiles noted in cookline area, dishroom and concrete floor is exposed. [CA] Install missing floor tiles in 3 months.

Follow-up By
01/20/2026

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
sliced cheese	prep inserts across cookline	41.00 Fahrenheit	41-43F (top portion)
whipped buttercream	whipped unit at FOH	30.00 Fahrenheit	
milk	single door unit BOH	38.00 Fahrenheit	
water	2 comp sink at bakery and main kitchen	120.00 Fahrenheit	
sausage	steam table	162.00 Fahrenheit	
dish plate thermometer	high temp dishwasher	163.00 Fahrenheit	
diced tomatoes	prep inserts across cookline	36.00 Fahrenheit	
eggs	walk in	39.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
beef	walk in	38.00 Fahrenheit	
pooled eggs	prep inserts across cookline	37.00 Fahrenheit	37-43F (top portion)
ambient	walk in	39.00 Fahrenheit	
soup	soup kettle	167.00 Fahrenheit	

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 **11/3/2025**. 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: Rob Fischer
Owner
Signed On: October 20, 2025