

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 FA0291127 - STANFORD HEALTHCARE - MARKET SQUARE		Site Address 500 PASTEUR DR, STANFORD, CA 94305		Inspection Date 02/20/2026		Placard Color & Score GREEN 84		
Program PR0436385 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name STANFORD HEALTH CARE		Inspection Time 12:10 - 13:30			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By JUSTIN				FSC

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						
K05	Hands clean, properly washed; gloves used properly	X						
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				S
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						S
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		
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		X
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 clover yogurt at grab and go line between 49-51F and melon cup measured at 43F-45. Food items were on the 3rd row towards the front. Ambient unit measured between 35-39F.
[CA] Maintain potentially hazardous food 41F and below. Locate potentially hazardous food products towards the back of unit to maintain proper temperature.
[COS] Yogurt was discarded in trash.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Measured covered (4-6 inches deep) container of macaroni noodles (exceeding more than 2 inches) at 57F in refrigerator located at coffee/pastry/soup island buffet line. Macaroni noodles was prepped 1-1.5 hours ago. **[CA]** Cool food rapidly by leaving uncovered and not to exceed more than 2 inches for solid food, 3 inches for liquids. **[COS]** Food was cooled down immediately with ice bath.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water between 85-90F at all of the automatic combination hand sinks located at front service buffet stations. **[CA]** Maintain a minimum of 100-108F warm water for combination hand sinks.
[CA] Work orders were called in during inspection.

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

Inspector Observations: Sanitizer bucket for wiping cloths measured at 0 ppm quaternary ammonium. **[CA]** Maintain a minimum of 200 ppm quaternary ammonium. **[COS]** Sanitizer bucket was replenished.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pizza slice	warmer box	150.00 Fahrenheit	
curry/rice	grab and go case	40.00 Fahrenheit	
parfait	grab and go case	39.00 Fahrenheit	
cut melon	grab and go case- back of unit	38.00 Fahrenheit	
dump sink	island buffet line (coffee, pastries etc)	110.00 Fahrenheit	
fries/chicken tenders	buffet line	125.00 Fahrenheit	TPHC
cilantro lime sauce, corn	undercounter unit	37.00 Fahrenheit	
chobani yogurt	grab and go case	35.00 Fahrenheit	
zucchini	wok station buffet line	122.00 Fahrenheit	TPHC
warm water	combination auto hand sinks	85.00 Fahrenheit	85-90F
chicken diced	salad station	41.00 Fahrenheit	TPHC
brie cheese- cheese plate	grab and go case	40.00 Fahrenheit	
clam chowder	warmer box	167.00 Fahrenheit	
ambient	2 door unit	40.00 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 **3/6/2026**. 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.

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: JUSTIN RUCOBO
MANAGER FOOD SERVICES

Signed On: February 20, 2026