

# 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 FA0254168 - SPROUT CAFE		Site Address 168 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 05/22/2025	
Program PR0370560 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VI, VINH		Inspection Time 10:30 - 13:00
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By DANTON MARTINEZ	FSC Not Available		

Placard Color & Score
<b>GREEN</b>
<b>76</b>

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						
K06 Adequate handwash facilities supplied, accessible	X						S
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						
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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: At the preparation line warmer:**

**Measured fish at 114 F and beef at 118 F. PIC stated the items were removed from cooking 30 minutes prior.**

Follow-up By  
05/27/2025

**In the 2 door sandwich preparation refrigerator:**

**Measured fresh cheese at 52 F and assorted cream based sauces at 57 F. Ambient temperature of the unit measured at 50 F. Cook stated that items were placed within the unit from the walk in refrigerator 2 hours prior.**

**Stored on a shelf above the flat top grill at the cook line:**

**Measured mashed potatoes at 110 F, soup at 105 F and cooked steak at 115 F. Chef stated that the items were cooked at 10am or later.**

**Within the cook line 4 drawer open top preparation refrigerator:**

**Measured PHF's (see measured observations) at 46 F in the lower portion of the unit, to 53 F on the upper portion of the unit.**

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

**[COS] Items at the preparation line warmer and cook line stove top were time marked with a start and discard time.**

**The cook line preparation refrigerator ambient temperatures were decreased to less than 41 F or below.**

**PHF's within the 2 door preparation fridge were relocated to an alternate unit to be cooled to and held at 41 F or below.**

**Submit TPHC produces for review and approval. TPHC packet emailed to facility.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food safety manager certificate is not available.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Measured the final hot water sanitizing rinse at 137 F in the warewashing machine (not in use at the time of inspection).**

**[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).**

**[COS] Manually sanitize all wares within the three compartment sink until machine has been repaired.**

Follow-up By  
05/27/2025

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: Raw shell eggs stored above ready to eat foods within the walk in fridge.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

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**Inspector Observations: Fryer oil boxes stored outside on the ground of the chemical storage room.**

**[CA] Food or food related equipment shall be stored in approved locations. Food shall be stored at least 6 inches above the floor to prevent contamination.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Facility lacks a measuring device to test the final high temperature sanitizing rinse of the warewashing machine.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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: Measured the ambient air temperature of the two door sandwich preparation refrigerator at 52 F and the four drawer open top preparation refrigerator at 49 F.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

Follow-up By  
05/28/2025

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: The use of garbage bags to directly stored bread crumbs within the freezer.**

**[CA] Discontinue the use of garbage bags to store food. Use food grade bags or containers.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sliced tomatoes	cook line 4 door fridge	52.00 Fahrenheit	
sliced chicken	cook line 4 door fridge	50.00 Fahrenheit	
cooked beef	under grill fridge	40.00 Fahrenheit	
milk	2 door reach in fridge	39.00 Fahrenheit	
cooked steak	shelf above grill	115.00 Fahrenheit	
bean soup	steam insert	167.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
cooked fish	prep line counter	114.00 Fahrenheit	
beef	prep line counter	118.00 Fahrenheit	
cheese	2 door sandwich prep fridge	52.00 Fahrenheit	
cooked chicken	walk in display fridge	40.00 Fahrenheit	
sauce	cook line 4 door fridge	50.00 Fahrenheit	
hot water	warewashing machine	136.00 Fahrenheit	
cheese	open front upright fridge	40.00 Fahrenheit	
sliced tomatoes	prep line fridge	39.00 Fahrenheit	
egg	cook line 4 door fridge	49.00 Fahrenheit	
soup	turned off flat top grill	105.00 Fahrenheit	
soup	walk in fridge	37.00 Fahrenheit	
cheese	cook line 4 door fridge	47.00 Fahrenheit	
cream based sauce	2 door prep fridge	57.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
mashed potatoes	shelf above grill	110.00 Fahrenheit	

## Overall Comments:

**A follow up inspection will be conducted on 5/27/2025.**

**The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645/hr during non business hours upon availability. Failure to comply may result in enforcement action.**

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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 **6/5/2025**. 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



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**Received By:** danton martinez  
pic  
**Signed On:** May 22, 2025