

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 FA0204616 - SIEMENS PALO ALTO CAFE		Site Address 3130 HANSEN WY, PALO ALTO, CA 94304		Inspection Date 01/12/2026	
Program PR0300551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS ONE, LLC		Inspection Time 07:00 - 09:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By SOL RAMIREZ	FSC DANIEL OWEN 3-8-28		

Placard Color & Score GREEN 86

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			S
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		
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: FOUND THE CHEESE AND THE SAUSAGE AT 52F STORED IN THE OVER THE COUNTER REFRIGERATOR. [CA] KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41 OR BELOW. SA: THE UNIT WAS NOT TURNED ON. THE FOOD HAS BEEN IN THIS REFRIGERATOR FOR LESS THAN 2 HRS, PER OPERATOR. THE FOOD WAS RELOCATED TO A WORKING REFRIGERATOR AND MAY BE TRANSFERED BACK WHEN THE UNIT REACHES 41F OR BELOW.

Minor Violations

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: FOUND THE SERVICE SPOONS FOR THE CONDIMENTS (ALMOND, BROWN SUGAR, RAISINS) EXPOSED TO OVERHEAD CONTAMINATION. [CA] STORE THE SPOONS PROPERLY TO PROTECT FROM OVERHEAD CONTAMINATION.

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

Inspector Observations: FOUND A COUPLE OF BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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: FOUND THE MOP INSIDE THE MOP BUCKET IN THE MOP ROOM. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
CHEESE	WALK IN COOLER 1	35.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK AT COFFEE BAR	120.00 Fahrenheit	
HOT WATER	HAND WASH SINKS	100.00 Fahrenheit	
BEANS	HOT HOLDING	158.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	3 COMPARTMENT SINK	200.00 PPM	
POOLED EGGS	OVER THE COUNTER REFRIGERATOR 2	40.00 Fahrenheit	
COTTAGE CHEESE	BUFFET LINE	35.00 Fahrenheit	
SHRIMP	DRAWER REFRIGERATOR	40.00 Fahrenheit	
MILK	DISPLAY REFRIGERATOR	34.00 Fahrenheit	
SALAD DRESSING	UNDER COUNTER REFRIGERATOR	29.00 Fahrenheit	
CEASAR SALAD	WALK IN COOLER 2	29.00 Fahrenheit	
OATMEAL	HOT HOLDING	156.00 Fahrenheit	
CHEESE	OVER THE COUNTER REFRIGERATOR 2	37.00 Fahrenheit	
CHEESE	OVER COUNTER REFRIGERATOR 1	52.00 Fahrenheit	
SAUSAGES	OVER COUNTER REFRIGERATOR 1	52.00 Fahrenheit	
GROUND BEEF	WALK IN FREEZER	-20.00 Fahrenheit	
HAM	WALK IN COOLER 1	35.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
MILK	UNDER COUNTER REFRIGERATOR AT THE COFFEE BAR	36.00 Fahrenheit	
CHEESE	UNDER COUNTER REFRIGERATOR	38.00 Fahrenheit	
BEEF	WALK IN COOLER 1	35.00 Fahrenheit	
SOUP	HOT HOLDING	158.00 Fahrenheit	
EGGS	COOKING TEMP	187.00 Fahrenheit	
PASTA	WALK IN COOLER 2	29.00 Fahrenheit	
PICADILLO	COOKING TEMP	165.00 Fahrenheit	

Overall Comments:

CONTINUE WORKING ON FIXING THE PAPER TOWEL DISPENSER AT THE HAND WASH SINK NEAR THE 3 COMPARTMENT SINK.

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 **1/26/2026**. 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: DANIEL OWEN
CHEF

Signed On: January 12, 2026