

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 FA0204829 - MACARENA		Site Address 420 RAMONA ST, PALO ALTO, CA 94301	Inspection Date 02/14/2025
Program PR0304849 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name MACARENA PALO ALTO LLC	Inspection Time 10:00 - 11:15
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By DAVID	

Placard Color & Score

GREEN
N/A

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: Inoperable hand sink in the employee restroom. [CA] Repair the hand sink.

The soap dispenser was detached from the hand sink at the bar. [CA] Secure the soap dispenser to the wall or splash guard.

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

Inspector Observations: Water at 3 comp sink measured at 117F, water at food prep sink next to convection oven measured at 113F. [CA] A minimum of 120F is required for food prep sinks and 3 compartment sink.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	walk in	35.00 Fahrenheit	
ambient	undercounter units FOH	38.00 Fahrenheit	
ambient	freezer	10.00 Fahrenheit	
water	hand sink- foh	100.00 Fahrenheit	
dish plate thermometer	high temp undercouter	174.00 Fahrenheit	
	dishwasher- back prep		
chlorine	dishwasher	50.00 PPM	
water	hand sink at bar	100.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	200.00 PPM	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Macarena Restaurant

NEW OWNER: Macarena Palo Alto, LLC

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$2,011.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 3/1/2025 - 2/28/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate. An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 2/14/25.**

***Permit condition: Lack of 3 compartment sink is conditionally approved. If ware washing violation occurs, a 3 compartment sink shall be installed.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30**

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days from hire date.

OK TO OPERATE.

For reduced oxygen packaging (ROP) requirements, A HACCP plan is not required if all of the following conditions are met:

-The food is labeled with the production time and date.

-The food is held at 41oF or lower during refrigeration storage.

-The food is removed from its package in the food facility within 48 hours after packaging.

Using ROP for sous vide will not require HACCP but a SOP will be needed to address the procedures.

Using ROP for purpose of cooling will not require HACCP but a SOP will be needed to address the procedures.

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 **2/28/2025**. 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: David Linares
CEO

Signed On: February 14, 2025