

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 FA0256449 - BEVRI		Site Address 335 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 10/23/2025		Placard Color & Score GREEN 83		
Program PR0374506 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BEVRI LLC		Inspection Time 12:00 - 13:40			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By MAX				FSC Olga Kopenkova 11/19/2028

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						
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						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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0256449 - BEVRI	Site Address 335 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 10/23/2025
Program PR0374506 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BEVRI LLC	Inspection Time 12:00 - 13:40
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

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

Inspector Observations: One food handler card has expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. Renew immediately.

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

Inspector Observations: Hand sink at back prep area found obstructed by 2 tall trash cans. [CA] Keep hand sink unobstructed at all times.

Lack of paper towels at hand sink at dishwash area. [CA] Keep dispenser stocked at all times.

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

Inspector Observations: Measured cheese, lamb, poached pears between 50-53F. [CA] Maintain potentially hazardous food 41F and below. Adjust thermometer to 35F since this unit is used frequently during service.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed individual vacuum packaged portions of cooked pork cooling in one container, stacked on top of each other. Food began cooling 1 hour ago (measured at 130F).

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Observed reduced oxygen packaging (ROP) products (salmon and pork), labeled with production date and time, however no written procedures available for this process. Observed ROP salmon held for more than 48 hours with date labeled 10/19/25

[CA] Provide written procedures and email to aleli.crutchfield@deh.sccgov.org by 10/27/25.

Procedures shall include process from start to finish, including reheating process upon customer order.

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

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

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

***When facility is using ROP for storing and removing PHF from package within 48 hours will be exempt for HACCP submittal to CDPH but will require to submit SOP to CPD.**

Corrective Action:

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of thermometer for cheese bread station. [CA] Provide a thermometer.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0256449 - BEVRI	Site Address 335 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 10/23/2025
Program PR0374506 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BEVRI LLC	Inspection Time 12:00 - 13:40

Measured Observations

Item	Location	Measurement	Comments
ambient	freezer upright	5.00 Fahrenheit	
chlorine	dishwasher- bar	50.00 PPM	
cheese	prep unit top insert- FOH	40.00 Fahrenheit	
lamb kebab skewer	drawer unit	37.00 Fahrenheit	
chlorine	dishwasher- kitchen	100.00 PPM	
chicken	prep unit- FOH	40.00 Fahrenheit	
eggs	2 door undercounter unit	39.00 Fahrenheit	
eggplant/hummus	prep unit top insert- FOH	41.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
ambient	walk in	39.00 Fahrenheit	
pork/lamb	walk in	37.00 Fahrenheit	
water	3 comp sink	120.00 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 **11/6/2025**. 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

#2

Received By: olga kopenkova
manager

Signed On: October 23, 2025