

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 FA0204759 - PIAZZA'S FINE FOODS GROCERY-DELI		Site Address 3922 MIDDLEFIELD RD, PALO ALTO, CA 94303		Inspection Date 04/23/2024		Placard Color & Score GREEN 92
Program PR0304009 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PIAZZA, JOHN J		Inspection Time 14:10 - 15:00	
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By MICKEY ROBNETT	FSC Julie Anna Molinari 4/16/2029			

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		
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		
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 cooked steak at 125 F and cooked ribs at 94 F within the deli preparation steam table. PIC stated that the items were removed from cooking 2 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Avoid stacking food items above the steam table fill level.

[COS] Item level reduced and to be held at 135 F or above.

Minor:

Measured sliced beef at 48 F and sliced turkey at 47 F within overfilled containers at the sandwich prep refrigerator.

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

[COS] Storage level decreased. Additional product relocated into the unit to be cooled to and held at 41 F or below.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
soup	soup well	164.00 Fahrenheit	
cooked fish	self service steam table	147.00 Fahrenheit	
ham	display case	40.00 Fahrenheit	
pasta salad	display case	39.00 Fahrenheit	
cooked chicken	upright roll in fridge	38.00 Fahrenheit	
noodles	cold insert	40.00 Fahrenheit	
cooked ribs	steam insert	94.00 Fahrenheit	
cooked beef	steam insert	124.00 Fahrenheit	
sliced beef	prep fridge	48.00 Fahrenheit	
sliced turkey	prep fridge	47.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
cheese	self service fridge	38.00 Fahrenheit	
beans	steam table	148.00 Fahrenheit	
soup	display fridge	39.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
rice	steam table	163.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	

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 **5/7/2024**. 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.

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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: mickey robnett
store director

Signed On: April 23, 2024