

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 FA0259819 - SQUARE PIE GUYS		Site Address 369 CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 06/22/2026		Placard Color & Score GREEN 90		
Program PR0380709 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PALO ALTO GUYS LLC		Inspection Time 12:50 - 14:10			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By KYLE				FSC Cameo Alvarado 9/25/2028

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						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	X			
K07	Proper hot and cold holding temperatures	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	X			S
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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

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:

Observed the hand washing sink near the mixer at the front service area to be partially blocked by garbage cans and a broom.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] The objects were relocated and the handwashing sink was made accessible.

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:

1. Observed metal containers wet stacked after cleaning.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

[COS] The metal containers were separated to air dry.

2. No sanitizer was detected at the low temperature dish machine. The dish machine was not being being actively used at the time of measurement.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] The sanitizer bottle was replaced and primed to provide a final rinse concentration of 50 ppm chlorine.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed an accumulation of grime on the interior non-food contact surfaces of the ice machine.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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:

Observed multiple CO2 cylinders in the hallway near the hand washing sink and ice machine to be unsecured to a rigid structure.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

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>
SAUSAGE	HALLWAY TWO DOOR UPRIGHT COOLER	40.00 Fahrenheit	
ORANGE SAUCE	STEAM TABLE UNIT	138.00 Fahrenheit	
WATER	RESTROOM HAND WASHING SINK	108.00 Fahrenheit	
COOKED CHICKEN	HALLWAY TWO DOOR UPRIGHT COOLER	40.00 Fahrenheit	
WATER	HALLWAY HAND WASHING SINK	108.00 Fahrenheit	
COOKED CHICKEN	WALK I NCOOLER	40.00 Fahrenheit	
WATER	FRONT HAND WASHING SINK	108.00 Fahrenheit	
TOMATO SAUCE	STEAM TABLE UNIT	146.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	157.00 Fahrenheit	
CHEESE	PIZZA PREP COOLER	41.00 Fahrenheit	
SANITIZER CONCENTRAION	MULTIUSE WIPING CLOTH BUCKET	200.00 PPM	QUATERNARY AMMONIA
TOMATO PASTE	WALK IN COOLER	38.00 Fahrenheit	
CHICKEN	FRONT PREP COOLER	41.00 Fahrenheit	
DICED TOMATO	FRONT PREP COOLER	41.00 Fahrenheit	
MARINARA	PIZZA PREP COOLER	41.00 Fahrenheit	
WATER	PREPARATION SINK	130.00 Fahrenheit	
GARBANZO BEANS	FRONT PREP COOLER	41.00 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 **7/6/2026**. 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: KYLE JUNKERMAN
SHIFT LEAD

Signed On: June 22, 2026