

**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**

<b>Facility</b> FA0204485 - GOURMET FRANKS		<b>Site Address</b> 199 STANFORD SHOPPING CENTER, PALO ALTO, CA		<b>Inspection Date</b> 04/05/2023	
<b>Program</b> PR0305916 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> HGAA LLC		<b>Inspection Time</b> 13:30 - 15:00
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ENRIQUE	FSC Not Available		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>80</b>
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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		
K05 Hands clean, properly washed; gloves used properly	X						N
K06 Adequate handwash facilities supplied, accessible			X				N
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	X	
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		
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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<b>K48</b> Plan review		
<b>K49</b> Permits available		X
<b>K58</b> 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: Potentially hazardous foods (PHFs) held in the drop in cooler was measured at improper cold holding temperatures. Hot links (54F) Hebrew hot dog (55F), Chicago hot dogs (55F), veggie hot dog (52F), and polish hot dog (49F). Per employee the PHFs were placed in the unit 2 hours ago. [CA] PHFs when cold holding shall be held at or below 41F.**

**[COS] The PHFs were relocated into the upright reach-in cooler.**

### Minor Violations

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

**Inspector Observations: Facility does not have a valid Food Safety Certificate for Managers available. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available.**

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

**Inspector Observations: Handwash sink is partially obstructed by sodas stored in front of the sink. [CA] Handwash sink shall be easily accessible and unobstructed to allow employees to properly wash hands.**

**[COS] Employee removed obstruction.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Hot dogs and hot links are obstructed thawing inside the two compartment sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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: Raw beef observed stored on shelf above cooked and ready-to-eat foods (condiments, tortilla) [CA] Store raw food items below or separate from cooked and ready-to-eat foods to prevent cross contamination.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations: Facility is operating without a valid permit. Permits are issued per owner and facility has changed owners. [CA] Facility shall have a valid permit when operating.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

Item	Location	Measurement	Comments
Chicago hot dog	Drop in cooler	55.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Diced tomatoes	Food prep unit insert	39.00 Fahrenheit	
Veggie hot dog	Drop in cooler	52.00 Fahrenheit	
Polish hot dog	Drop in cooler	49.00 Fahrenheit	
Hot links	Upright reach-in cooler	41.00 Fahrenheit	
Hot water	Two compartment sink	120.00 Fahrenheit	
Hot links	Drop in cooler	54.00 Fahrenheit	
Ham	Upright reach-in cooler	40.00 Fahrenheit	
Hebrew hot dog	Drop in cooler	55.00 Fahrenheit	
Cheese	Upright reach-in cooler	40.00 Fahrenheit	
Raw beef	Upright reach-in cooler	41.00 Fahrenheit	
Cheese	Warmer	140.00 Fahrenheit	

## Overall Comments:

**Facility does not have a valid permit as ownership has changed.**

**Operator is responsible for notifying this department of any operational changes including ownership change. Facility has 48 hours from time of inspection to submit an application for Change of Ownership to begin the process for obtaining a valid permit. If application is not submitted by the comply date, a re-inspection will be performed and the facility owner may be billed at the current hourly rate per County Ordinance Code B11-8. Failure to submit may also result in additional legal actions up to and including facility closure for operating without a valid permit.**

**Application for Change of Ownership can be submitted at 1555 Berger Dr. Ste 300 San Jose, CA 95112.**

**A 25% penalty fee will be assessed to new permit for failure to notify this department of ownership change and operating prior to obtaining a valid permit.**

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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 **4/19/2023**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Enrique  
Manager

**Signed On:** April 05, 2023