

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 FA0204927 - THE PRO		Site Address 541 RAMONA ST, PALO ALTO, CA 94301		Inspection Date 01/29/2026		Placard Color & Score GREEN 88		
Program PR0300967 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GB CHEFING LLC		Inspection Time 10:15 - 12:15			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By BEN				FSC Nicholas Deluca 5/3/2027

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						
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				N
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				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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed a full partially covered container (more than 6 inches) of buffalo sauce cooling in walk in at 120F

[CA] Rapidly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids if no ice bath is used.

[COS] Ice bath was set up.

[COS]

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: Measured chlorine at bar glass dishwasher at 0 ppm. [CA] Maintain a minimum of 50 ppm chlorine. [COS] Unit was primed several times and remeasured at 100 ppm.

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

Inspector Observations: Observed several reduced oxygen packaged (vacuum packaged) raw animal proteins in walk in freezer. Dates range from 1/14-current date.

[CA] All vacuum packaged food exceeding 48 hours from packing date shall be opened and placed in a ziploc bag or container.

An approved HACCP plan is required if food is vacuum packaged/stored for more than 48 hours.

If food is vacuum packaged/stored less than 48 hours, provide written procedures for ROP (reduced oxygen packaging) activities at food facility do NOT require a HACCP plan if ALL the conditions below are satisfied:

-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 standard operating procedures will be required to explain the process.

Provide written procedures and email to aleli.crutchfield@deh.sccgov.org by 2/5/26.

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

Inspector Observations: Measured water at 90F. [CA] For combination faucets maintain water temperature between 100-108F. Water temperature was adjusted, rechecked at 107F.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
beef patty raw	drawer unit	38.00 Fahrenheit	
warm water	hand sinks- all	100.00 Fahrenheit	
chlorine	undercounter dishwasher-kitchen	100.00 PPM	
shredded beef	retherm table top unit	168.00 Fahrenheit	
crab cakes	saute station	35.00 Fahrenheit	
ambient	grill unit	37.00 Fahrenheit	
quat ammonium	wiping cloth bucket	200.00 PPM	
ambient	beer/beverage walk in	38.00 Fahrenheit	
pork belly vac packed	walk in	40.00 Fahrenheit	
ambient	3 door unit- bar	38.00 Fahrenheit	
hot dog	grill drawer unit	37.00 Fahrenheit	
elbo mac pasta	drawer unit	39.00 Fahrenheit	
ambient	freezer walk in	13.00 Fahrenheit	
sausage	grill station	39.00 Fahrenheit	
ambient	flat grill drawer unit	37.00 Fahrenheit	
raw shelled eggs, prosciutto	walk in	40.00 Fahrenheit	
salmon	walk in	36.00 Fahrenheit	
chlorine	dishwasher upright kitchen	100.00 PPM	
hot water	3 comp sink	130.00 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 2/12/2026. 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: ben robin

Signed On: January 29, 2026