

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 FA0289286 - CRUST - FRESH SOURDOUGH DELI		Site Address 3000 EL CAMINO REAL 5-150, PALO ALTO, CA 9430		Inspection Date 12/04/2024		Placard Color & Score GREEN 92		
Program PR0433712 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CP PA RESTAURANT GROUF		Inspection Time 12:10 - 13:10			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By RON ALLEN				FSC Ron Allen 09/23/2029

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						S
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						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		

OFFICIAL INSPECTION REPORT

Facility FA0289286 - CRUST - FRESH SOURDOUGH DELI		Site Address 3000 EL CAMINO REAL 5-150, PALO ALTO, CA 94306	Inspection Date 12/04/2024
Program PR0433712 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CP PA RESTAURANT GROUP INC	Inspection Time 12:10 - 13:10
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: Salad prep cooler measured to have:

- Chickpeas at 51F
- Shredded cheese at 56F
- Quinoa at 52F
- Corn and bean salsa at 54F

Items observed to be double container inside prep cooler inserts. Small container of each item was stacked in a larger plastic bin.

Other PHFs in prep cooler measured to be 41F and below(see measured observations).

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

[COS] Per employee all items were stocked at the beginning of lunch out 1 hour ago. All PHFs in double stacked containers were moved to be directly in prep cooler inserts.

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
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Corn and beans	Salad prep cooler	54.00 Fahrenheit	
Chopped ham	Salad prep cooler	41.00 Fahrenheit	
Sliced ham	Front display case	44.00 Fahrenheit	Per employee used to slice in the last 30 minutes
Chickpeas	Salad prep cooler	51.00 Fahrenheit	
Chopped turkey	Salad prep cooler	41.00 Fahrenheit	
Sliced ham	2 door upright cooler	44.00 Fahrenheit	Per employee just sliced in the last 30 minutes
pastrami	counter top warmer	156.00 Fahrenheit	
Par cut cheese	back corner prep cooler	40.00 Fahrenheit	
Spicy Mayo	2 door upright cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Italian meat stack	Front display case	40.00 Fahrenheit	
Rinse cycle	upright dishwasher	165.00 Fahrenheit	
Whole ham	Walk in cooler	38.00 Fahrenheit	
Shredded cheese	Salad prep cooler	56.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Whole salami	Walk in cooler	38.00 Fahrenheit	
Sliced swiss	Front display case	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Sliced swiss	2 door upright cooler	41.00 Fahrenheit	
Hard boiled eggs	Salad prep cooler	39.00 Fahrenheit	
Meatballs	counter top warmer	161.00 Fahrenheit	
Quinoa salad	Salad prep cooler	52.00 Fahrenheit	
Whole swiss	Walk in cooler	39.00 Fahrenheit	
Par cut ham	back corner prep cooler	45.00 Fahrenheit	Per employee used to slice in the last 30 minutes

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0289286 - CRUST - FRESH SOURDOUGH DELI	Site Address 3000 EL CAMINO REAL 5-150, PALO ALTO, CA 94306	Inspection Date 12/04/2024
Program PR0433712 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CP PA RESTAURANT GROUP INC	Inspection Time 12:10 - 13:10

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 **12/18/2024**. 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.

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: Ron Allen
Owner
Signed On: December 04, 2024