

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 FA0269428 - MENDOCINO FARMS SANDWICH MARKET		Site Address 167 HAMILTON AV 100, PALO ALTO, CA 94301		Inspection Date 07/21/2025		Placard Color & Score GREEN 93		
Program PR0400830 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name MENDOCINO FARMS LLC		Inspection Time 10:30 - 12:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By AIDAN R				FSC Aidan Roessig 4/27/2028

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						
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	X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures					X		S
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		X
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		X
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Several items placed in ice baths measured above 44F for less than 2 hours. Cut cherry tomatoes and sprouts in ice bath in broken unit. Sour cream in ice bath on counter near Doordash computer. [CA] PHFs shall be held at 41°F. [COS] Operator added more ice and water to go further up the sides of containers.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Cold insert of non-functional prep fridge at prep-line still in use with ice baths. [CA] Repair unit to maintain PHFs at 41F and below.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hot water handle on mop sink missing. [CA] Replace missing handle on mop sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
lemon chicken soup	hot holding	167.00 Fahrenheit	
ambient	display case cooler	40.00 Fahrenheit	near cash register
hot water	3-comp sink	120.00 Fahrenheit	
cherry tomatoes	prep-line cold insert	41.00 Fahrenheit	near handsink
quat	3-comp sink	200.00 PPM	
cooked chicken	cold-insert front prep-line	41.00 Fahrenheit	
cheese	prep-line cold insert	41.00 Fahrenheit	near handsink
cooked chicken	drawer cooler	41.00 Fahrenheit	near stove tops
chlorine	dishwasher	100.00 PPM	
cooked tofu	cold-insert front prep-line	41.00 Fahrenheit	
lentils	drawer cooler	37.00 Fahrenheit	near Doordash computer
sliced turkey	walk-in	41.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
mozzarella	cold-insert front prep-line	41.00 Fahrenheit	
tofu	prep table	73.00 Fahrenheit	active cooling
cheese	cold-insert front prep-line	42.00 Fahrenheit	
lemonade	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

Joint inspection and report written by Hayley Mentz

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 **8/4/2025**. 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: Aidan Roessig
Store manager

Signed On: July 21, 2025