

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 FA0289373 - BAMCO - THE FARMERS MARKET		Site Address 1100 PAGE MILL RD, PALO ALTO, CA 94304		Inspection Date 06/19/2026	
Program PR0433805 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name BON APPETIT MANAGEMEN		Inspection Time 13:05 - 13:50
Inspected By JOSHUA LUCES	Inspection Type ROUTINE INSPECTION	Consent By DERRICK ASAGRA	FSC DERRICK ASAGRA 11/10/2026		

Placard Color & Score

GREEN
97

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						
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						
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

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

Inspector Observations: *Water temperature at handwashing sink near station entrance measured at 117°F; mixing valve is not readily adjustable.*

[CA] *Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
HARD BOILED EGG	SALAD BAR	39.00 Fahrenheit	
HARDBOILED EGGS	TWO DOOR REACH IN COOLER	47.00 Fahrenheit	COOLING; LESS THAN TWO HOURS PRIOR
RANCH	TWO DOOR UPRIGHT COOLER AT SIDE OF STATION	40.00 Fahrenheit	
VEGGIE SEAFOOD	DISPLAY COOLER	40.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKET	200.00 PPM	QUATERNARY AMMONIA
CHILI TOMATO SAUCE	TWO DOOR REACH IN COOLER	39.00 Fahrenheit	
TUNA	SALAD BAR	40.00 Fahrenheit	
KEWPIE MAYO	TWO DOOR REACH IN COOLER	38.00 Fahrenheit	
CIOPPINO SEAFOOD	DISPLAY COOLER	40.00 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 **7/3/2026**. 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: DERRICK ASAGRA
GENERAL MANAGER

Signed On: June 19, 2026