

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 FA0259819 - LOCAL KITCHENS - PALO ALTO		Site Address 369 CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 06/17/2024	
Program PR0380709 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LOCAL FOOD GROUP INC		Inspection Time 14:13 - 16:08
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION	Consent By ALEXA	FSC Alexa Ryan 02/03/2027		

Placard Color & Score GREEN 91
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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						S
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						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		
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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

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

Inspector Observations: In the prep area, handwash sink splash guard (left side) appears to be detaching.

[CA] Repair splash guard on handwash sink.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility is lacking quaternary ammonium test strips and thermolabels.

[CA] Test strips shall be provided to adequately measure the applicable sanitization method used during manual warewashing. Thermolabels shall be provided to measure the water temperature (minimum 160F) in the high temp dishwasher.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: In the dry storage room, a measuring cup was observed inside a flour container with the handle touching the flour.

[CA] Ensure utensil handles are stored in such a way that the handle does not come in direct contact with food to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: One light bulb was observed inoperable in the ventilation unit.

[CA] Provide a light bulb and maintain in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
mozzarella cheese	upright fridge 3	39.00 Fahrenheit	IR
ambient	walk in cooler	38.00 Fahrenheit	
turkey breast	2 door upright fridge (dry storage)	39.00 Fahrenheit	IR
hummus	prep fridge 6 (insert)	37.00 Fahrenheit	
water	high temp dishwasher	161.00 Fahrenheit	
sliced tomatoes	prep fridge 1	39.00 Fahrenheit	
sliced tomatoes	prep fridge 4 (insert)	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
raw chicken	walk in cooler	39.00 Fahrenheit	
grilled chicken	hot holding (insert)	144.00 Fahrenheit	
spanish rice	hot holding (drawer)	138.00 Fahrenheit	
thousand island	upright fridge 2	40.00 Fahrenheit	IR
water	handwash sinks	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
guacamole	walk in freezer	6.00 Fahrenheit	IR
ambient	prep fridge 2	38.00 Fahrenheit	
quaternary ammonium	3 comp sink, sanitizer buckets	200.00 PPM	
ground beef patty	drawer cooler	40.00 Fahrenheit	
raw chicken	prep fridge 5	40.00 Fahrenheit	
ice cream	2 door reach in freezer	3.00 Fahrenheit	
red salsa	upright fridge 1	39.00 Fahrenheit	IR
feta cheese	prep fridge 3 (insert)	39.00 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 **7/1/2024**. 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: Alexa Ryan
manager

Signed On: June 17, 2024