

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 FA0263113 - LULU'S @ TOWN & COUNTRY VILLAGE	Site Address 855 EL CAMINO REAL 49, PALO ALTO, CA 94301	Inspection Date 12/11/2024
Program PR0387557 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LULU'S@TOWN & COUNTRY	Inspection Time 11:45 - 12:45
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By KEVIN

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee cutting chicken with a glove then proceeded to touch the lid of a container for cooked chicken. Observed raw chicken juices on top of the lid. [CA] When handling raw meat, gloves shall be removed and hands washed thoroughly when changing job tasks. [COS] Instructed employee to remove gloves, wash hands and replace the lid with a new one.

Follow-up By
12/16/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed a covered full container (5 inches deep) of cooked chicken, a container of broth (5 inches deep), and a container of blanched zucchini and carrots sitting on top of a container of ice cooling, measured between 70-90F. [CA] Rapidly cool food by leaving uncovered, with solids no more than 2 inches, liquids no more than 4 inches in single layer shallow pan/containers/baking sheets. Per manager food is not left out to cool for more than 3 hours. Ensure a thermometer is used during cooling. [COS] Food transferred to shallow containers on ice.

Follow-up By
12/16/2024

All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer

Minor Violations

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

Inspector Observations: Hand sink in back prep was blocked by a trash can. [CA] Keep accessible at all times. [COS]

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

Inspector Observations: Hot water at 3 compartment sink faucet measured at 108F. [CA] Maintain a minimum of 120F at the faucet.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed a box of cilantro inside an unclean 3 compartment sink. Container of blanched veggies noted on drainboard of 3 comp sink. [CA] Do not store food on drainboards or in the 3 compartment sink. This is for dishwashing only. Clear other counter space (i.e. where blenders, cheese graters is stored) so that food can be stored there during prep. [COS]

Repeat violation.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

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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 **12/25/2024**. 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: Kevin Garza

Signed On: December 11, 2024