

# 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

<b>Facility</b> FA0275202 - ROOST AND ROAST		<b>Site Address</b> 855 EL CAMINO REAL 161, PALO ALTO, CA 94301		<b>Inspection Date</b> 04/26/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>83</b> </div>		
<b>Program</b> PR0415908 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> HAPPY BELLIES		<b>Inspection Time</b> 10:30 - 12:30			
<b>Inspected By</b> ALELI CRUTCHFIELD		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> CRAIG				<b>FSC</b> Brandon Poon 6/12/2025

  

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						S
K07	Proper hot and cold holding temperatures		X		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						N
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	X	
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		X
K40	Wiping cloths: properly used, stored		X
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 FA0275202 - ROOST AND ROAST	Site Address 855 EL CAMINO REAL 161, PALO ALTO, CA 94301	Inspection Date 04/26/2024
Program PR0415908 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HAPPY BELLIES	Inspection Time 10:30 - 12:30
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:** Measured cut tomatoes at top insert front counter prep unit at 51F red/green curries between 55-57F. The ambient temperature of this unit measured at 60F. Bean sprouts at top insert at prep unit across from cookline at 55F, containers of fried tofu on cart at 65F located on top of ice. [CA] Maintain potentially hazardous food 41F and below. Place ice on top of bean sprouts. Add water to container of ice for the tofu on cart to ensure ice contacts all sides of the container.

Repair front counter prep unit. Store only produce (except for cut tomatoes) in this unit only until unit is repaired. Curries and cut tomatoes were discarded in trash.

### 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:** Hot water at 3 comp sink faucet measured at 113F. [CA] A minimum of 120F hot water at the faucet is required.

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 containers of cucumbers and radishes located below raw chicken/raw pork in the walk in cooler. Raw chicken stored above raw pork in walk in cooler (on mobile rack and stationary rack). [CA] Store raw chicken below or next to raw pork. Store ready to eat food above raw animal proteins or on separate rack.

Observed a box of produce on top of trash can while preparing food. [CA] Do not store food on top of trash can, relocate on shelving, mobile cart or on the counter.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** Lack of thermometer at prep unit across from the cookline. [CA] Provide a thermometer and locate in warmer part of unit. Recommend to tie the thermometer with a zip tie and attach to shelving.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** Soiled wiping cloths noted on prep table where raw chicken is prepped. Wiping cloth sanitizer buckets measured at 200 ppm chlorine. [CA] Store wiping cloths in 100 ppm chlorine in between uses.

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

### Measured Observations

Item	Location	Measurement	Comments
chlorine	wiping cloth sanitizer bucket	200.00 PPM	
water	hand sink	100.00 Fahrenheit	
cooked packaged chicken	walk in	41.00 Fahrenheit	
pork shoulder- raw	walk in	38.00 Fahrenheit	
chlorine	dishwasher	0.00 PPM	
water	3 comp sink	113.00 Fahrenheit	
chicken/noodle/rice to go	warmer unit- front area	135.00 Fahrenheit	
raw bbq chicken, raw cut pork	walk in	39.00 Fahrenheit	
white rice	rice cooker	169.00 Fahrenheit	
curry sauce	kettle	175.00 Fahrenheit	
ambient	walk in cooler	39.00 Fahrenheit	

# OFFICIAL INSPECTION REPORT

Facility FA0275202 - ROOST AND ROAST	Site Address 855 EL CAMINO REAL 161, PALO ALTO, CA 94301	Inspection Date 04/26/2024
Program PR0415908 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HAPPY BELLIES	Inspection Time 10:30 - 12:30

## Overall Comments:

*A follow up inspection will be conducted on 5/2/24.*

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 **5/10/2024**. 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: Craig Poon  
Co-owner

Signed On: April 26, 2024