

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 FA0279424 - GIDEON HAUSNER JEWISH DAY SCHOOL - BLD		Site Address 450 SAN ANTONIO RD, PALO ALTO, CA 94306		Inspection Date 11/05/2025		Placard Color & Score GREEN 90		
Program PR0421605 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name SAGE DINING SERVICES, INC		Inspection Time 10:35 - 11:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By EMILIA GONZALEZ				FSC Emilia Gonzalez 3/22/2029

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						S
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						S
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						S
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0279424 - GIDEON HAUSNER JEWISH DAY SCHOOL - BLD		Site Address 450 SAN ANTONIO RD, PALO ALTO, CA 94306	Inspection Date 11/05/2025
Program PR0421605 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23		Owner Name SAGE DINING SERVICES, INC.	Inspection Time 10:35 - 11:30
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 pasta salad at 53 F within a bowl at the self service line.

[CA] PHFs held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.

[COS] Pasta salad placed on time as a public health control (TPHC) via a written log.

Recommend placing all PHF's at the salad bar and sandwich station on TPHC unless they can maintain 45 F throughout service.

Minor Violations

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: Raw shell eggs stored above ready to eat tomatoes and salad toppings within the roll in upright refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese	upright fridge	40.00 Fahrenheit	
hot water	warewashing machine	166.00 Fahrenheit	
mushrooms	upright fridge	39.00 Fahrenheit	
cooked beef	warmer	168.00 Fahrenheit	
pasta salad	salad bar	53.00 Fahrenheit	
tuna salad	sandwich station	40.00 Fahrenheit	
potatoes	warmer	137.00 Fahrenheit	
hot water	3 comp fridge	120.00 Fahrenheit	
cut fruit	3 door upright fridge	37.00 Fahrenheit	
soup	serving line	173.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
sliced turkey	sandwich station	45.00 Fahrenheit	
milk	chest fridge	39.00 Fahrenheit	

Overall Comments:

Note: Only commercially prepackaged foods within their original containers shall be stored in the carpeted hallway area.

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 **11/19/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0279424 - GIDEON HAUSNER JEWISH DAY SCHOOL - BLD	Site Address 450 SAN ANTONIO RD, PALO ALTO, CA 94306	Inspection Date 11/05/2025
Program PR0421605 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23	Owner Name SAGE DINING SERVICES, INC.	Inspection Time 10:35 - 11:30

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: emilia gonzalez
pic
Signed On: November 05, 2025