

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 FA0204444 - PEET'S COFFEE & TEA		Site Address 153 HOMER AV, PALO ALTO, CA 94301		Inspection Date 09/17/2026		Placard Color & Score GREEN 96		
Program PR0305601 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name PEET'S COFFEE, INC		Inspection Time 10:00 - 11:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By STEPHANIE GUDGIN				FSC Diana Negrete 10/24/2030

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						
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	
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	X	
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	X	
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

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Cups and other single use food items stored on milk crates below the side coffee bar.*
[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination. Use approved racks or shelves.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Facility has installed on site dining chairs/ tables within the outside patio area and two chairs at the wood bar area.*
[CA] *Restrooms shall be provided and conveniently located and accessible for use by employees during all hours of operation. Remove on site dining chairs or provide an approved solution for on site customer access to restrooms.*

A PERMANENT FOOD FACILITY shall provide clean toilet facilities in good repair for CONSUMERS, guests, or invitees when there is onsite consumption of FOODs or when the FOOD FACILITY was constructed after July 1, 1984, and has more than 20,000 square feet of floor space.
(2) Notwithstanding Section 113984.1, toilet facilities that are provided for use by CONSUMERS, guests, or invitees shall be in a location where CONSUMERS, guests, and invitees do not pass through FOOD PREPARATION, FOOD storage, or UTENSIL washing areas to reach the toilet facilities.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	3 comp sink	200.00 PPM	
milk	upright fridge	39.00 Fahrenheit	
hot water	3 comp, mop, dump sinks	120.00 Fahrenheit	
yogurt	display fridge	35.00 Fahrenheit	
chlorine sanitizer	warewashing machine	50.00 PPM	
egg	upright fridge	37.00 Fahrenheit	
milk	reach in fridge	36.00 Fahrenheit	
creamer	reach in fridge	38.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	

Overall Comments:

PERMIT REACTIVATION INFORMATION

FACILITY NAME: *Peet's Coffee & Tea*

OWNER: *Peet's Coffe, Inc.*

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

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The permit category for this facility is FP09.

An invoice for the permit fee in the amount of \$684.00 and a 25% late fee of \$171.00 (for submitting for reactivation greater than 10 days after resuming operation) will be mailed to the billing address on the application.

Total Invoice amount: \$855.00

Payment must be submitted within 10 days of receipt of the invoice.

The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 10/01/2026 - 9/31/2027

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 9/17/2026**

***Permit conditions:**

- 1. THE MERRYCHEF IS CONDITIONALLY APPROVED WITHOUT AN EXHAUST HOOD SYSTEM FOR THE HEATING OF BAKED AND PRECOOKED GOODS ONLY.**
- 2. FACILITY LACKS A PUBLICLY ACCESSIBLE RESTROOM. NO CUSTOMER ON SITE FOOD AND DRINK CONSUMPTION SHALL OCCUR.**

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 **10/1/2026**. 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: Stephanie Gudgin
PIC
Signed On: September 17, 2026