

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 FA0288675 - JOE AND THE JUICE		Site Address 180 EL CAMINO REAL L200, PALO ALTO, CA 94304		Inspection Date 02/19/2026		Placard Color & Score GREEN 80		
Program PR0432917 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JOE & THE JUICE NEW YORK		Inspection Time 11:30 - 13:35			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By GLENDA				FSC Not Available

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				
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				N
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		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *There is a sign posted in restroom stating to not flush toilet paper in the toilet. Spoke with manager and stated that if toilet paper or solid material is flushed, this causes a back up. Restroom is closed off to customers at this time and only available for employees. Toilet was flushed during inspection, no sewage back up noted.*

Follow-up By
02/26/2026

[CA] *Repair toilet immediately as restrooms must be fully operable. Discontinue use of this restroom and use shopping center public restroom instead.*

[SA] *Facility is located within Stanford mall so there are public restrooms available to use (within 100ft).*

Note: *Sewage back ups in facility is an automatic closure and permit shall be suspended until it has been resolved.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Unable to access all food handler cards. [CA] Food handler cards must be made available for review at all times. Print food handler cards for employees so it is accessible.*

Food safety managers certificate not available. [CA] At least one person shall be certified at this location. Renew immediately.

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

Inspector Observations: *Large broom blocking the back hand sink. [CA] Keep hand sink unobstructed at all times. Relocate brooms next to mop sink. Recommend to install a wall mounted broom holder below Ecolab fly entrapment device.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Measured 0 ppm chlorine at automatic dishwasher. [CA] Maintain a minimum of 50 ppm chlorine daily. Manually sanitize all food equipment in the 3 comp sink until unit is repaired.*

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

Inspector Observations: *REPEAT VIOLATION.*

Measured water at restroom hand sink at 66F. [CA] Maintain a minimum of 100F for automatic combination faucets.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

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Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp sink	120.00 Fahrenheit	
almond milk	unit below espresso machine	39.00 Fahrenheit	
chicken	freezer #8	13.00 Fahrenheit	
ambient	freezer #8	5.00 Fahrenheit	
keifer	2 door unit FOH	41.00 Fahrenheit	
chicken	sandwich prep	41.00 Fahrenheit	
tuna salad	sandwich prep	40.00 Fahrenheit	
roast beef	ref #7	39.00 Fahrenheit	thawing
chlorine	dishwasher	0.00 PPM	
chobani yogurt	refrigerator #4	41.00 Fahrenheit	
quat ammonium	basin of 3 comp sink	200.00 PPM	
warm water	hand sink- prep areas	100.00 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 **3/5/2026**. 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: Glenda Rios~Ramirez
Assistant Manager

Signed On: February 19, 2026