

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 FA0254168 - SPROUT CAFE		Site Address 168 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 08/12/2026		Placard Color & Score GREEN 86		
Program PR0370560 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VI, VINH		Inspection Time 13:35 - 15:20			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By DANTON MARTINEZ				FSC Gerardo Moreno 10/7/2030

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		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		
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	X	
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	X	

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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: 1. Measured shredded cheeses at 47 F to 52 F within the open front display refrigerator.

2. Measured PHF's within the front open top preparation refrigerator at 46 F to 52 F (corn, tofu, boiled egg, cut tomatoes, black beans, steamed veggies).

3. Measured sliced cheese and tomatoes at 46 F within the cook line preparation refrigerator.

PIC stated that multiple items were placed within the units 2 hours prior. Some items were stored within the unit overnight.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHF's placed within the unit greater than 2 hours prior were voluntarily condemned and discarded.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Measured the ambient air temperature of the upright display fridge at 50 F and the front prep fridge at 46 F- 52 F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Contact inspector for a follow-up inspection when units have been repaired or replaced.

Follow-up By
08/18/2026

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

Inspector Observations: The customer restroom lacked a supply of toilet paper.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

[COS] Toilet paper refilled.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: The health permit is not posted in public view.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility within public view.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
sliced tomatoes	front prep fridge	52.00 Fahrenheit	
soup	prep sink ice bath	150.00 Fahrenheit	cooling with ice wand
cooked soup	walk in fridge	36.00 Fahrenheit	
shredded blue cheese	open front fridge	50.00 Fahrenheit	
grilled veggies	pan on grill	152.00 Fahrenheit	
french fries	under grill fridge	37.00 Fahrenheit	
cream sauce	1 door prep fridge	39.00 Fahrenheit	
soup	warmer	158.00 Fahrenheit	
boiled eggs	front prep fridge	50.00 Fahrenheit	
beans	front prep fridge	52.00 Fahrenheit	
fish	under grill fridge	39.00 Fahrenheit	
steam veggies	front prep fridge	50.00 Fahrenheit	
chlorine sanitizer	warewashing machine	50.00 PPM	
chicken	under grill fridge	37.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
sliced cheese	upper portion of rear prep fridge	46.00 Fahrenheit	
milk	2 door reach in fridge	39.00 Fahrenheit	
sauce	front walk in fridge	37.00 Fahrenheit	
shredded cheese	open front fridge	51.00 Fahrenheit	
corn	front walk in fridge	39.00 Fahrenheit	
cream sauce	front prep fridge	48.00 Fahrenheit	
corn	front prep fridge	52.00 Fahrenheit	
tofu	front prep fridge	49.00 Fahrenheit	
chicken	lower portion of rear prep fridge	40.00 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 **8/26/2026**. 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: Danton Martinez
PIC
Signed On: August 12, 2026