

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 FA0204558 - BASKIN ROBBINS ICE CREAM		Site Address 2615 MIDDLEFIELD RD, PALO ALTO, CA 94306		Inspection Date 03/04/2025		Placard Color & Score GREEN 80		
Program PR0300790 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name WANG, JIM		Inspection Time 14:55 - 16:20			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By MARY				FSC Ivy Chan 04/17/2026

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						S
K06	Adequate handwash facilities supplied, accessible			X				
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		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0204558 - BASKIN ROBBINS ICE CREAM		Site Address 2615 MIDDLEFIELD RD, PALO ALTO, CA 94306	Inspection Date 03/04/2025
Program PR0300790 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name WANG, JIM	Inspection Time 14:55 - 16:20
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 whipped cream at 57F and 60F in prep cooler. Per employee, whipped cream has been in cooler since the morning. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Whipped cream was voluntarily discarded.*

Minor Violations

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

Inspector Observations: *Paper towels not stored in dispensers at handwash sink and restroom sink. [CA] Single-use sanitary towels shall be provided in dispensers at all times.*

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: *Accumulation of debris on interior sides of ice machine. [CA] Clean and sanitize interior of ice machine regularly.*

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 ambient air at 53F in prep cooler. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Knob for hot water at handwash sink is in disrepair. [CA] Repair plumbing fixture and maintain in clean and good repair.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Accumulation of debris on floors and floor sinks. [CA] Floors and floor sinks in food preparation area shall be kept clean.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Rocky Road ice cream	display freezer - right	10.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
Cappuccino Blast base	reach in cooler	41.00 Fahrenheit	
chocolate cake	walk in freezer	20.00 Fahrenheit	
milk	clear door cooler - right	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
coffee	prep cooler	57.00 Fahrenheit	
milk	reach in cooler	43.00 Fahrenheit	prep
ambient air	prep cooler	53.00 Fahrenheit	
whipped cream	prep cooler	57.00 Fahrenheit	
milk	clear door cooler - left	41.00 Fahrenheit	
whipped cream	prep cooler	60.00 Fahrenheit	
ice cream	grab and go cooler	9.00 Fahrenheit	IR
Oreo cheesecake ice cream	display freezer - left	41.00 Fahrenheit	
chlorine	wiping cloth bucket	100.00 PPM	
ice cream	walk in freezer	4.00 Fahrenheit	IR

OFFICIAL INSPECTION REPORT

Facility FA0204558 - BASKIN ROBBINS ICE CREAM	Site Address 2615 MIDDLEFIELD RD, PALO ALTO, CA 94306	Inspection Date 03/04/2025
Program PR0300790 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name WANG, JIM	Inspection Time 14:55 - 16:20

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 **3/18/2025**. 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.

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: Sang
PIC
Signed On: March 04, 2025