

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 FA0285455 - FAMBRINI'S CAFE		Site Address 2500 EL CAMINO REAL 105, PALO ALTO, CA 94306		Inspection Date 03/30/2026		Placard Color & Score GREEN 73		
Program PR0427936 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name NIKOLAY PENCHEV		Inspection Time 10:05 - 11:10			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By MARIA TORRES				FSC Maria Torres 11/6/2026

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						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly			X	X			
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X	X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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	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				N
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	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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	X	

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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

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

Inspector Observations:

A food handler card for an active food worker was expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed a food worker wash their hands while gloved.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] The food worker removed their gloves, properly washed their hands, and donned new gloves.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Measured one container of pooled eggs at the back preparation area in a shallow ice bath at 48F placed out less than 1 hour prior.

[CA] PHFs shall be held at 41°F or below while cold holding.

[COS] A food worker added more ice to the bath.

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 the sanitizer concentration of chlorine at the three compartment sink above 200 ppm. Active warewashing was not observed at this time.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Water was added to the solution to dilute to 100 ppm.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

The menu did not disclose which food items contain raw or uncooked foods.

[CA] Provide identification of the animal-derived FOODs marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

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)

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Inspector Observations:

Observed raw shelled eggs stored above vegetables and other ready to eat foods in the three door upright cooler.

[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.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed an accumulation of grime on the interior non-food contact portions of the ice machine.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. Observed knives wedged between the preparation cooler and adjacent preparation tables in the front and back service areas.

2. Observed a spatula stored in the basin of the hand washing sink of the front food preparation area.

[CA] Clean equipment and utensils shall be stored to prevent contamination of the food contact surface.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Repeated violation noted on 4/28/25 routine inspection

Flat top griddle observed on three compartment sink drainboard

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Remove griddle or place with the rest of the cookline under hood.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed multiuse wiping cloths stored on the food preparation counters outside of a sanitizer solution.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations:

The current health permit was not posted and could not be located at the time of inspection.

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

Performance-Based Inspection Questions

Needs Improvement - Consumer advisory for raw or undercooked foods.

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Measured Observations

Item	Location	Measurement	Comments
COOKED CHICKEN	BACK THREE DOOR UPRIGHT COOLER	41.00 Fahrenheit	
TOMATO SOUP	HOT HOLDING UNIT	137.00 Fahrenheit	
WATER	FRONT HAND FOOD PREP HAND WASHING SINK	100.00 Fahrenheit	
MILK	FRONT BEVERAGE COOLER	40.00 Fahrenheit	
COOKED SALMON	FRONT REACH IN COOLER	39.00 Fahrenheit	
TOMATO SOUP	PREP SINK	133.00 Fahrenheit	ICE BATH
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
COOKED POTATOES	FRONT PREP COOLER	40.00 Fahrenheit	
TUNA SALAD	BACK THREE DOOR UPRIGHT COOLER	40.00 Fahrenheit	
WATER	FOOD PREPARATION SINK	120.00 Fahrenheit	
COOKED POTATOES	PREP SINK	130.00 Fahrenheit	ICE BATH
DICED TOMATOES	FRONT SMALL REACH IN COOLER	39.00 Fahrenheit	
COOKED POTATOES	BACK THREE DOOR UPRIGHT COOLER	41.00 Fahrenheit	
HARD BOILED EGGS	FRONT PREP COOLER	38.00 Fahrenheit	
LOX	FRONT REACH IN COOLER	38.00 Fahrenheit	
EGGS	COOKS LINE	159.00 Fahrenheit	FINAL COOKING TEMPERATURE
WATER	FRONT BEVERAGE HAND WASHING SINK	100.00 Fahrenheit	
OAT MILK	FRONT BEVERAGE COOLER	41.00 Fahrenheit	
DICE TOMATOES	FRONT PREP COOLER	40.00 Fahrenheit	
COOKED CAULIFLOWER	FRONT SMALL REACH IN COOLER	41.00 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 **4/13/2026**. 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: Manlio Figueroa
Manager
Signed On: March 30, 2026