

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 FA0269409 - BON APPETIT @ SNAP		Site Address 395 PAGE MILL RD 1, PALO ALTO, CA 94306		Inspection Date 10/16/2025		Placard Color & Score GREEN 92		
Program PR0433480 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:30 - 11:50			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By DANNIE				FSC Jorge Lopez 10/24/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						S
K06	Adequate handwash facilities supplied, accessible		X		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						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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station at ware washing area lacked paper towels and observed obstructed with rolling cart for clean utensils.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers at all times. Handwashing facility shall be clean, unobstructed, and easily accessible at all times.

[COS] Paper towels were provided and obstruction removed.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk	Coffee bar - two-door reach-in refrigerator	40.00 Fahrenheit	
Cooked mushrooms	Hot holding unit	109.00 Fahrenheit	Subjected to TPHC
Chicken tender	Undercounter hot holding unit	159.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Chickpeas	Two-door reach-in refrigerator	40.00 Fahrenheit	Front service area
Raw beef	Walk-in refrigerator	38.00 Fahrenheit	
Cooked peas	Walk-in refrigerator	40.00 Fahrenheit	
Surface temperature	High temperature dish machine	160.40 Fahrenheit	Dish temp
Soup	Stack shack - soup warmer	155.00 Fahrenheit	
Vermicelli	Hot holding unit	110.00 Fahrenheit	Subjected to TPHC
Diced tofu	Hot holding unit	113.00 Fahrenheit	Subjected to TPHC
Warm water	Stack shack station	101.00 Fahrenheit	
Sliced hardboiled eggs	Two-door reach-in refrigerator	41.00 Fahrenheit	Front service area
Cooked chicken	Hot holding unit	136.00 Fahrenheit	
Cooked mushrooms	Walk-in refrigerator	39.00 Fahrenheit	
Ambient	Walk-in freezer	5.00 Fahrenheit	
Corn and bean salad	Walk-in refrigerator	40.00 Fahrenheit	
Sanitizing bucket	Cook line	200.00 PPM	Quaternary ammonia
Raw salmon	Walk-in refrigerator	41.00 Fahrenheit	

Overall Comments:

- Lunch service is between 11:30 AM to 1:30 PM.
- After 1:30 PM, PHF items are discarded.
- Logs maintained.

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 **10/30/2025**. 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.

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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: Jorge L.
Executive Chef

Signed On: October 16, 2025