

**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**

<b>Facility</b> FA0204656 - UNIVERSITY CLUB OF PALO ALTO MIX		<b>Site Address</b> 3277 MIRANDA AV, PALO ALTO, CA 94304		<b>Inspection Date</b> 07/01/2025	
<b>Program</b> PR0304085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> UNIVERSITY CLUB OF PALO		<b>Inspection Time</b> 10:40 - 12:10
<b>Inspected By</b> KATHY VO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> OMAR	<b>FSC</b> Sean Motta 07/11/2026		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>78</b>
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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		X			
K07 Proper hot and cold holding temperatures			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				
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	X	
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		
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		X
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: At the front handwash station, the single use towel dispenser is empty. [CA] Handwash station shall be fully stocked with soap and single use towels at all times. [COS] PIC temporarily placed box of napkins nearby the handwash station. PIC to restock the towel dispenser.**

### Minor Violations

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

**Inspector Observations: In the preparation unit, measured cut cherry tomato from 45-48F. Per PIC, cut tomato was moved to preparation unit less than 30 minutes prior. The cut cherry tomato is overflowing and stored above the insert cooler line. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] PIC relocated half of the cut cherry tomatoes to a smaller container and moved into the under counter refrigeration to facilitate rapid cooling.**

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: Observed accumulation of pink and brown mold-like substance in the interior panel of the ice machine. [CA] Routinely clean and sanitize ice machine. Food contact surfaces shall be maintained clean.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Facility lacks testing materials for high temperature dishwasher. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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. In the walk-in cooler, observed cloth napkins are stored in direct contact over produce. [CA] Discontinue the use of cloth napkins in contact with food. Use only approved, food grade cloth or fabric implement for food storage.**

**2. In the dry storage area, observed bowls without handles stored in bulk ingredients such as rice. [CA] Provide scoops with handles to prevent direct hand contact with food ingredients.**

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

**Inspector Observations: In the chemical storage area, observed plastic light shielding on the ceiling is cracked. The broken pieces appear to be falling off. No food is currently stored in this room. [CA] Repair light shield to prevent physical contaminants. Lighting shall be maintained in good repair.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: In the front preparation area, observed multiple gaps in the ceiling due to misaligned panels. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cream	walk-in cooler (1)	41.00 Fahrenheit	
cut tomato	2-door preparation unit (2)	41.00 Fahrenheit	
cut cherry tomato	2-door preparation unit (1)	48.00 Fahrenheit	45-48F
raw beef	2-door freezer	-7.00 Fahrenheit	
ice cream	1-door under counter freezer	3.00 Fahrenheit	
cooked corn	2-door preparation unit (1)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	3-compartment sink (bar)	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
dough	1-door freezer (front)	9.00 Fahrenheit	
water	mechanical dishwasher	174.00 Fahrenheit	
beverages	front display case	41.00 Fahrenheit	
raw shrimp	4-door drawer	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
sausages	walk-in cooler (2)	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	200.00 PPM	
turkey	2-door preparation unit (2)	41.00 Fahrenheit	
ambient	walk-in freezer	5.00 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 7/15/2025. 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




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**Received By:** Omar Vasquez  
Chef

**Signed On:** July 01, 2025