## **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**

The second	AN204934 - ETHEL'S FANCY I 550 WAVERLY ST. PALO ALTO, CA 94301 01/12/2023					Color & Sco			
LAWRENCE DODSON         ROUTNE INSERTION         SCOTT NISHYMAA         31/22/22           RISK FACTORS AND INTERVENTIONS         IN         No	ogram Owner Name			12.30 - 14.00					
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Risk Pace TORS AND MILERVENTIONS         IN         No.         NO.         NA PACe Point Pace Pace Pace Pace Pace Pace Pace Pace	LAWRENCE DODSON ROUTINE INSPECTION SCOTT N	ISHIYAMA	3/12/2023		0.117				
xxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxx				inajo		COS/SA	N/O	N/A	PBI
No.         No. Bischarge from eyes, nose, mouth         X									
mat         Proper cating, tasting, dinking, totacous used properly         X         Mat         Mat <th< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></th<>									
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kin         Accurate handwash facilities supplied, accessible         X         I         <			Х						
King         Proper cooling methods         X <td></td> <td></td> <td>Х</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>			Х						
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ive         Proper cooking time & temperatures         X         Ive         Ive <td< td=""><td>K07 Proper hot and cold holding temperatures</td><td></td><td>Х</td><td></td><td></td><td></td><td></td><td></td><td></td></td<>	K07 Proper hot and cold holding temperatures		Х						
Kin         Proper cooking time & temperatures         X         Image: Cooking	K08 Time as a public health control; procedures & records							Х	
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**12       Returned and reservice of food       X	кио Proper cooking time & temperatures		X						
**12       Returned and reservice of food       X			Х						
Kits       Food ongood condition, safe, unadulterated       X <td< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></td<>									
****       Food contact surfaces clean, sanitized       X       X       X         ****       Food obtained from approved source       X       X       X         ****       Compliance with shall stock tags, condition, display       X       X       X         ****       Compliance with shall stock tags, condition, display       X       X       X         ****       Compliance with variance/ROPIACCP Plan       X       X       X         ****       Compliance with variance/ROPIACCP Plan       X       X       X         ****       Compliance with variance/ROPIACCP Plan       X       X       X       X         ****       Consumer advisory for nave or undercooked foods       X <td< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></td<>									
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kiri Compliance with Gulf Oyster Regulations X   kiris Compliance with variance/ROP/HACCP Plan X   kiris Compliance with variance/ROP/HACCP Plan X   kiris Consumer advisory for awo rundercooked foods X   kiris Consumer advisory for awo rundercooked foods X   kiris Consumer advisory for awo rundercooked foods X   kiris Consumer properly disposed X   kiris Kar Hot and cold water available X   kiris Kar Hot and cold water available X   kiris No rodents, insects, birds, or animals X   kiris Rootents, insects, birds, or animals X   kiris Person in charge present and performing duties X   kiris Poorper personal cleanliness and hair restraints X   kiris Poorper personal cleanliness and hair restraints X   kiris Food sparated and protected X   kiris Toxis cubstances properly identified, stored, used X   kiris Food storage: food storage containers identified X   kiris Consumer self service does prevent contamination X   kiris Consumer self service does prevent contamination<								X	
Kits       Consumer advisory for raw or undercooked foods       X									
Kis         Consumer advisory for raw or undercooked foods         X <thx< th="">         X         X         X</thx<>									
kack         Licensed health care facilities/schools: prohibited foods not being offered         X <thx< th="">         X</thx<>			×						
Kaz       Hot and cold water available       X       <		ad						X	
Kaz         Sewage and wastewater properly disposed         X		eu	v	_				^	
kasal       No rodents, insects, birds, or animals       X       OUT       COS         6000 RETAIL PRACTICES       0UT       COS       COS </td <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>									
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K45 Floor, walls, ceilings: built, maintained, clean									
	K44 Premises clean, in good repair; Personal/chemical storage; Adequate v	vermin-proofing							
K46 No unapproved private home/living/sleeping quarters	K45 Floor, walls, ceilings: built,maintained, clean								
	-								
K47 Signs posted; last inspection report available									

# **OFFICIAL INSPECTION REPORT**

Facili FAC	ity )204934 - ETHEL'S FANCY	Site Address 550 WAVERLY ST, PALO ALTO, CA 94301			Inspection Date 01/12/2023	
Prog PR(	ram 0302448 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC				Inspection Time 12:30 - 14:00	
K48	K48 Plan review					
K49	Yermits available					
K58	Placard properly displayed/posted					

#### **Comments and Observations**

#### **Major Violations**

No major violations were observed during this inspection.

#### **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
raw eggs	walk-in refrigerator	37.00 Fahrenheit	
walk-in refrigerator	storage	37.00 Fahrenheit	
final rinse	high temperature dishwasher	170.00 Fahrenheit	
hot water		120.00 Fahrenheit	
cooked steak	walk-in refrigerator	50.00 Fahrenheit	cooling
garbanzo beans	drawer refrigerator	40.00 Fahrenheit	
raw beef	walk-in refrigerator	36.00 Fahrenheit	
hot water	hand wash sink	100.00 Fahrenheit	
salmon	walk-in refrigerator	35.00 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 <u>1/26/2023</u>. 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 Part per Million [PPM] Satisfactory [S] [SA] Suitable Alternative [TPHC] Time as a Public Health Control

Received By: Scott Nishiyama PIC Signed On: January 12, 2023