

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 FA0250267 - CG'S CAFE-COOLEY GODWARD		Site Address 3175 HANOVER ST, PALO ALTO, CA 94304		Inspection Date 05/15/2026		Placard Color & Score GREEN 95		
Program PR0368351 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GUCKENHEIMER SERVICES		Inspection Time 11:40 - 13:00			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By SHEA				FSC SHEA OHLOTT 10/26/27

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						
K06	Adequate handwash facilities supplied, accessible			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	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

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

Inspector Observations:

Observed open food storage and food preparation being conducted adjacent to the front service line hand washing sink.

[CA] Install a splash guard or relocate open food preparation and storage to prevent cross contamination.

***Note: It was discussed with the PIC that a splashguard will be requested for installation at this location.**

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 available for review at the facility.

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

***Note: The health permit was verified to be current at this time.**

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
COOKED BEANS	FRONT SERVICE LINE	171.00 Fahrenheit	
BRAISED CHICKEN GNOCCI	SELF SERVICE SOUP BAR	162.00 Fahrenheit	
MOZZERELLA CHEESE	FRONT SERVICE LINE	40.00 Fahrenheit	
HALF AND HALF	BEVERAGE COOLER	40.00 Fahrenheit	
EGG	SALAD BAR	39.00 Fahrenheit	
SHREDDED MEAT	FRONT SERVICE LINE	156.00 Fahrenheit	
PLATE LEVEL READING	HIGH TEMPERATURE DISH MACHINE	160.00 Fahrenheit	160F VIA FACILITY AND SPECIALIST PLATE READER
COOKED CHICKEN	FRONT SERVICE LINE	40.00 Fahrenheit	
HARDBOILED EGG	WALK IN COOLER	38.00 Fahrenheit	
OAT MILK	BEVERAGE COOLER	39.00 Fahrenheit	
COOKED CHICKEN	WALK IN COOLER	36.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKETS	200.00 PPM	QUATERNARY AMMONIA
TUNA	FRONT SERVICE LINE	40.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	126.00 Fahrenheit	
CHICKEN	SALAD BAR	40.00 Fahrenheit	
SHREDDED CHEESE	DRAWER COOLER	40.00 Fahrenheit	
SLICED CHEESE	DRAWER COOLER	36.00 Fahrenheit	
WATER	BACK HAND WASHING SINK	100.00 Fahrenheit	
WATER	FRONT HAND WASHING SINK	101.00 Fahrenheit	
PICO DE GALLO	FRONT SERVICE LINE	41.00 Fahrenheit	

Overall Comments:

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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 **5/29/2026**. 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: SHEA OHLOTT
MANAGER

Signed On: May 15, 2026