

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 FA0204885 - LA BODEGUITA DEL MEDIO		Site Address 463 CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 06/04/2025		Placard Color & Score GREEN 87		
Program PR0300202 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHINCOTEAGUE INVESTMEI		Inspection Time 13:40 - 15:20			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By ARTURO VARGAS VALADEZ				FSC Arturo Vargas Valadez 10/16/2028

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						
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						
K07	Proper hot and cold holding temperatures		X					
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							
K14	Food contact surfaces clean, sanitized			X				
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display	X						S
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured cooked plantains stored in warming stove above the cookline from 102-110F. Per chef, plantains were cooked 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Chef reheated plantains to 165F before moving to the steam table for hot holding.*

Minor Violations

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 employee washing cups in the 3-compartment sink and quickly dipping into sanitizer solution without making adequate contact 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] Specialist instructed employee to fully submerge cups inside chlorine sanitizer solution for 30 seconds.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed multiple drainpipes extend directly into the floor sink, including from the ice machine in the kitchen, the handwash sink at the bar, and the coffee machine in the side area. [CA] Provide air gap between the drain pipes and floor sink that is at least twice the diameter of the inlet and no less than 1 inch.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
black bean soup	soup warmer	147.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	400.00 PPM	
chicken	2-door upright cooler (1)	41.00 Fahrenheit	
curry	countertop warmer	140.00 Fahrenheit	
curry	2-door upright cooler (2)	41.00 Fahrenheit	
cooked ground beef	steam table	142.00 Fahrenheit	
ambient	1-door upright freezer (1)	8.00 Fahrenheit	
ambient	1-door upright freezer (2)	9.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
ropa vieja	steam table	154.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
mussels	2-door drawer cooler	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
cooked chicken	walk-in cooler	41.00 Fahrenheit	
mussels	4-door drawer cooler	41.00 Fahrenheit	
ropa vieja	preparation counter	103.00 Fahrenheit	103-108F. Cooling. Per staff, cooked 30 minutes prior.
cooked cabbage	2-door preparation unit (2)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
cooked cabbage	cook line	164.00 Fahrenheit	
plantains	cook line	102.00 Fahrenheit	102-110F.
beans	2-door preparation unit (back)	41.00 Fahrenheit	
beans	2-door preparation unit (1)	41.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink (bar)	200.00 PPM	

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 **6/18/2025**. 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



Received By: Michael Ekwall
Owner
Signed On: June 04, 2025