

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 FA0205019 - HARVEST CAFE		Site Address 725 WELCH RD, PALO ALTO, CA 94304		Inspection Date 11/25/2024		Placard Color & Score GREEN 89		
Program PR0430681 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LUCILE PACKARD CHILDREN		Inspection Time 11:00 - 12:30			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By DAPHNE				FSC David Garcia 7/9/2026

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						
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					
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		
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

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

Inspector Observations: Measured fries and chicken tenders between 87F-115°F on hot holding unit at burger station. Measured sushi at self service display unit between 44F-46F (located close to the front). Fried cauliflower in glass cabinet measured 120F.

[CA] Maintain potentially hazardous food 41F and below or 135F and above.

[COS]- fries and chicken tenders time labled and will be discarded in 2 hours. Sushi at front of display unit was dicscarded. Cauliflower was reheated to 165F.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at faucet measured at 116F. **[CA]** Maintain a minimum of 120F of hot running water.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient	2 door unit- wok station	31.00 Fahrenheit	
yogurt parfait	self serve display	41.00 Fahrenheit	
acai	2 door unit	31.00 Fahrenheit	
burger patty	drawer unit	41.00 Fahrenheit	
chese	top insert, prep unit	41.00 Fahrenheit	
potatoes	steam tabe- FOH	145.00 Fahrenheit	
chili	soup kettle FOH	139.00 Fahrenheit	
ambient	freezer- wok station	14.00 Fahrenheit	
quat ammonium	wiping cloth bucket	200.00 PPM	
ambient	beverage unit	32.00 Fahrenheit	
dish plate thermometer	high temp dishwasher	165.00 Fahrenheit	
ice cream	freezer	12.00 Fahrenheit	
veggie burger	steam table	156.00 Fahrenheit	
iced coffee	beverage unit	41.00 Fahrenheit	
ambient	prep unit	41.00 Fahrenheit	
cheesesteak	steam table	150.00 Fahrenheit	
beef	hot holding unit	140.00 Fahrenheit	
water	hand sinks	100.00 Fahrenheit	
chicken/beef	walk in	33.00 Fahrenheit	
turkey cheese sandwich	walk in	39.00 Fahrenheit	
ambient	freezer	18.00 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 **12/9/2024**. 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: Daphne Sambajon
Quality Assurance & Compliance

Signed On: November 25, 2024