

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 FA0285455 - FAMBRINI'S CAFE		Site Address 2500 EL CAMINO REAL 105, PALO ALTO, CA 94306		Inspection Date 04/28/2025		Placard Color & Score GREEN 76		
Program PR0427936 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name NIKOLAY PENCHEV		Inspection Time 13:10 - 15:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MARIA DEL CARMEN TORRES				FSC Not Available

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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	X	
K30	Food storage: food storage containers identified	X	
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	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		
K45	Floor, walls, ceilings: built, maintained, clean		X
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: The following PHFs were measured out of temperature in back prep coolers inserts:

-sliced swiss cheese at 58F

-Sliced cheddar at 54F

Per employee cheese was taken out of walk in about 45 minutes prior.

The following PHFs were measured out of temperature in front prep cooler inserts:

-Cubbed chicken at 66F

-Cut watermelon at 51F

-Cut tomatoes at 48F

Per employee chicken was just done cooking at 11 (about 1.5 hours prior) and fruit was taken out of other cooler about 1 hour prior.

All PHFs out of temperature observed to be stacked on top of the cold holding insert and over the fill line of the prep cooler.

[CA] Keep PHFs within fill line of cooler. Ensure PHFs are at 41F and below for cold holding.

[COS] Chicken and cut fruit was placed into prep cooler and raw carrots and dried cranberries removed prep cooler insert.

Cheese was placed into prep cooler and raw jalapenos and onions were removed from insert to make space for cheese.

Extra tomatoes were placed into prep cooler

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: No FSC was provided upon request.

[CA]

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked chicken measured to be 89F inside walk in. Chicken observed in large covered plastic tub. Per employee cooked chicken was made around 11AM(1.5 hour prior).

Black beans measured to be 75F in large metal pot under prep table in back area. Per employee beans were made about 1.5 hours prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Employee spread chicken onto bake sheets and placed chicken back into cooler.

Beans were reheated to 165F and facility will restart cooling process.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Under the counter dishwasher washer measured to have chlorine at 200ppm. [CA]

Maintain chlorine for dishwasher at 50ppm - 100ppm.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Pasta and onions observed to be stored directly on the floor to the right of handwash sink.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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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: Spatula was stored in handwash sink area at front area. Skewers for food observed to be stored under paper towel dispenser in handwash sink area at front. [CA] Store utensils away from sources of contamination such as handwash sink. [COS] Spatula was moved to 3-comp sink to be washed.

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

Inspector Observations: Griddle observed to be on 3-comp sink drainboard. Grease build up under shelves griddle observed.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Remove griddle or place with the rest of the cookline under hood.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Floors in food prep area observed to have debris, especially behind prep coolers. [CA] Clean floors and maintain in good repair.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cubed chicken	Front prep cooler	66.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cut tomatoes	Front prep cooler	48.00 Fahrenheit	
Chlorine	under the counter dishwasher	200.00 Fahrenheit	
Mozzarella	3 door upright reach in cooler	41.00 Fahrenheit	
Sliced cheddar	back prep cooler	54.00 Fahrenheit	
Cooked chicken breast	3 door upright reach in cooler	88.00 Fahrenheit	
Cream cheese	Front prep cooler	40.00 Fahrenheit	
Mayonaise	Front prep cooler	40.00 Fahrenheit	
Cheese chunks	Front prep cooler	41.00 Fahrenheit	
Black beans	Under prep table	75.00 Fahrenheit	Per employee black beans were made about 1.5 hour prior.
Turkey	back prep cooler	41.00 Fahrenheit	
Cut fruit	Front prep cooler	58.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Tuna salad	3 door upright reach in cooler	39.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 Fahrenheit	
Roast beef	back prep cooler	40.00 Fahrenheit	
Sliced swiss	back prep cooler	58.00 Fahrenheit	
Sliced turkey	3 door upright reach in cooler	40.00 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 **5/12/2025**. 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.

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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: Maria Del Carmen Torres
Manager

Signed On: April 28, 2025