

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 FA0204768 - SCHAUB'S MEAT FISH & POULTRY-DELI		Site Address 395 STANFORD SHOPPING CENTER, PALO ALTO, CA	Inspection Date 06/20/2023
Program PR0307312 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SCHAUB, DAVID F	Inspection Time 14:45 - 15:15
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By STEVE MANDRACCHIA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 06/15/2023

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

Compliance of this violation has been verified on: 06/20/2023

Cited On: 06/15/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 06/20/2023

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Ribs	Hot holding	178.00 Fahrenheit	
Whole chicken	Hot holding	166.00 Fahrenheit	
Chicken leg	Hot holding	160.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 6/15/23.

All major violations are observed still in compliance.

No contamination of food observed and all food are held at the proper hot holding temperatures.

Provided and discussed handout for Time as a Public Health Control (TPHC) for if facility decides to include into their operations.

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 **7/14/2023**. 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: Steve Mandracchia
 Manager
 Signed On: June 20, 2023