

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 FA0201587 - BARBAYANI GREEK TAVERNA		Site Address 388 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 01/27/2025		Placard Color & Score GREEN 74		
Program PR0307414 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TEKDEMIR, EBUBEKIR		Inspection Time 13:15 - 15:15			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ALLEN AYTEC LSIK				FSC EBUBEKIR TEKDEMIR 5-6-29

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							S
K07	Proper hot and cold holding temperatures		X		X			N
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	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	X	
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		X
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	

OFFICIAL INSPECTION REPORT

Facility FA0201587 - BARBAYANI GREEK TAVERNA		Site Address 388 MAIN ST, LOS ALTOS, CA 94022	Inspection Date 01/27/2025
Program PR0307414 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name TEKDEMIR, EBUBEKIR	Inspection Time 13:15 - 15:15
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: FOUND THE AVOCADO SPREAD STORED ON THE COUNTER BY THE SERVICE REFRIGERATOR AT 63F, BUTTER AT 59F AND PASTA AT 63F. [CA] STORE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. THE FOOD HAD BEEN OUT OF TEMPERATURE FOR A COUPLE OF HOURS, PER OPERATOR AND IT WAS RETURNED TO THE REFRIGERATOR.

Minor Violations

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

Inspector Observations: MISSING THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE FOOD HANDLER'S CARDS.

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

Inspector Observations: THE RESTROOM ON THE RIGHT HAS NO HOT WATER AT THE HAND WASH SINK. [CA] PROVIDE HOT WATER AT 100F

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

Inspector Observations: FOUND A BIN WITH POTATOES STORED ON THE EXTERIOR OF THE BUILDING IN THE BACK. [CA] FOOD SHALL BE STORED INSIDE THE FOOD FACILITY.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: MISSING CHLORINE SANITIZER TEST STRIPS. [CA] PROVIDE TEST STRIPS.

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: FOUND 3 3-DOOR REACH IN REFRIGERATORS, 1 3-DOOR REACH IN FREEZER STORED OUTSIDE THE EXTERIOR OF THE FACILITY IN THE BACK. [CA] ALL FOOD EQUIPMENT SHALL BE STORED INSIDE THE FOOD FACILITY. BRING THE EQUIPMENT INSIDE.

Follow-up By 02/14/2025

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

Inspector Observations: TWO LIGHTS AT THE HOOD ARE NOT WORKING. [CA] PROVIDE WORKING LIGHTS.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: THE RESTROOMS' DOORS DO NOT SELF CLOSE. [CA] PROVIDE SELF CLOSING DOORS.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGNS IN BOTH RESTROOMS. [CA] PROVIDE HAND WASH SIGNS.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0201587 - BARBAYANI GREEK TAVERNA	Site Address 388 MAIN ST, LOS ALTOS, CA 94022	Inspection Date 01/27/2025
Program PR0307414 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name TEKDEMIR, EBUBEKIR	Inspection Time 13:15 - 15:15

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	RESTROOM ON THE RIGHT SIDE	57.00 Fahrenheit	
YOGURT	WALK IN COOLER	39.00 Fahrenheit	
BUTTER	ON THE COUNTER	59.00 Fahrenheit	
DOLMA	SERVICE REFRIGERATOR	40.00 Fahrenheit	
BEEF	3 DOOR REACH IN REFRIGERATOR OUTSIDE	36.00 Fahrenheit	
OCTOPUS	SERVICE REFRIGERATOR	32.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	40.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
YOGURT	SERVICE REFRIGERATOR	40.00 Fahrenheit	
MEAT BALLS	COOKING TEMP	244.00 Fahrenheit	
BEEF	SERVICE REFRIGERATOR	33.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
AVOCADO SPREAD WITH CHEESE	ON THE COUNTER	65.00 Fahrenheit	
PASTA	ON THE COUNTER	63.00 Fahrenheit	
BEEF	3 DOOR REACH IN FREEZER OUTSIDE	-7.00 Fahrenheit	

Overall Comments:

THERE IS A WALK IN COOLER IN THE OUTSIDE IN THE BACK OF THE BUILDING. YOU MUST ONLY STORE PREPACKAGED COMMERCIAL APPROVED FOOD IN THE WALK IN COOLER. ONCE THE FOOD CONTAINERS ARE OPENED, YOU MUST STORE THE FOOD INSIDE.

PLEASE PROVIDE AN SOP (STANDARD OPERATING PROCEDURE ON HOW YOU TRANSPORT THE FOOD FROM THE WALK IN COOLER TO THE INSIDE OF THE FACILITY.

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 2/10/2025. 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: EBUBEKIR TEKDEMIR
CO-OWNER
Signed On: January 27, 2025