

# 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

|                                                                                 |  |                                                          |                                              |                                      |                                         |                                                                                                                                                                |  |                                     |
|---------------------------------------------------------------------------------|--|----------------------------------------------------------|----------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------|
| <b>Facility</b><br>FA0205019 - HARVEST CAFE                                     |  | <b>Site Address</b><br>725 WELCH RD, PALO ALTO, CA 94304 |                                              | <b>Inspection Date</b><br>04/24/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>94</b> </div> |  |                                     |
| <b>Program</b><br>PR0430681 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                          | <b>Owner Name</b><br>LUCILE PACKARD CHILDREN |                                      | <b>Inspection Time</b><br>10:00 - 11:15 |                                                                                                                                                                |  |                                     |
| <b>Inspected By</b><br>ALELI CRUTCHFIELD                                        |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                                              | <b>Consent By</b><br>DAPHNE          |                                         |                                                                                                                                                                |  | <b>FSC</b> David Garcia<br>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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | 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                                 | 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                                    |     |     |
| 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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|                                                                          |                                   |                                                   |                                  |
|--------------------------------------------------------------------------|-----------------------------------|---------------------------------------------------|----------------------------------|
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| Program<br>PR0430681 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |                                   | Owner Name<br>LUCILE PACKARD CHILDREN'S HOSP      | Inspection Time<br>10:00 - 11:15 |
| K48                                                                      | Plan review                       |                                                   |                                  |
| K49                                                                      | Permits available                 |                                                   |                                  |
| K58                                                                      | Placard properly displayed/posted |                                                   |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Packaged watermelon at grab and go station measured between 42-44F. [CA] Maintain potentially hazardous food 41F and below. Recommend to set temperature of unit below 35F.**

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 measured at 3 compartment sink faucet at 118F. [CA] Maintain a minimum of 120F at all times.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                                  | Location                      | Measurement       | Comments |
|---------------------------------------|-------------------------------|-------------------|----------|
| chicken                               | wok station steam table       | 178.00 Fahrenheit |          |
| sour cream                            | walk in prep foods            | 31.00 Fahrenheit  |          |
| gyro meat                             | steam table                   | 163.00 Fahrenheit |          |
| butternut squash soup                 | soup kettle self serve        | 170.00 Fahrenheit |          |
| sliced cheese                         | prep unit burger station      | 40.00 Fahrenheit  |          |
| chicken breast                        | steam table                   | 170.00 Fahrenheit |          |
| quat ammonium                         | wiping cloth sanitizer bucket | 200.00 PPM        |          |
| chicken marinated, cod raw            | walk in cooler                | 33.00 Fahrenheit  |          |
| dish plate                            | high temp dish unit           | 166.00 Fahrenheit |          |
| warm water                            | hand sinks                    | 100.00 Fahrenheit |          |
| cauliflower                           | hot - self serve              | 162.00 Fahrenheit |          |
| salmon                                | walk in prepared foods        | 30.00 Fahrenheit  |          |
| won tons                              | wok station                   | 136.00 Fahrenheit |          |
| mozzarella                            | pizza station                 | 35.00 Fahrenheit  |          |
| ambient                               | walk in                       | 36.00 Fahrenheit  |          |
| chicken curry                         | hot line- self serve          | 150.00 Fahrenheit |          |
| quat ammonium                         | 3 comp sink basin             | 200.00 PPM        |          |
| packaged poke bowl, salmon sushi bowl | island grab and go            | 34.00 Fahrenheit  |          |
| ambient                               | walk in- prepared foods       | 37.00 Fahrenheit  |          |
| sliced tomatoes                       | burger station- self serve    | 50.00 Fahrenheit  | TPHC     |
| chickpeas                             | hot line- self serve          | 170.00 Fahrenheit |          |
| feta salad pre pack                   | walk in cooler prepared foods | 38.00 Fahrenheit  |          |
| gravy, cheese                         | walk in                       | 35.00 Fahrenheit  |          |
| milk                                  | bev walk in                   | 38.00 Fahrenheit  |          |
| potatoes - salad                      | pizza station - bottom unit   | 30.00 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 **5/8/2026**. 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 |



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**Received By:** Daphne Sambajon  
Quality Assurance and Compliance

**Signed On:** April 24, 2026