

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 FA0204885 - LA BODEGUITA DEL MEDIO		Site Address 463 CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 07/15/2026		Placard Color & Score GREEN 95		
Program PR0300202 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHINCOTEAGUE INVESTMEI		Inspection Time 12:40 - 13:55			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL				FSC MICHAEL EKWALL 4/16/2031

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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	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	X	
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

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations:

No sanitizer was detected in the final rinse for the low temperature dish machine. Autochlor was alerted at time of inspection to request follow up service. Ensure all mutliuse utensils are sanitized at three compartment sink if using low temperature dish machine prior to correction.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed raw shelled eggs stored above and adjacent to ready to eat foods and foods with lower required cooking temperatures.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WATER	BAR THREE COMPARMTENT SINK	137.00 Fahrenheit	
PORK	FRONT PREP COOLER	37.00 Fahrenheit	
TOMATO MIX	FRONT PREP COOLER	37.00 Fahrenheit	
WATER	RESTROOM HAND WASH	100.00 Fahrenheit	
COOKED PASTA	WALK IN COOLER	38.00 Fahrenheit	
COOKED RICE	WALK IN COOLER	41.00 Fahrenheit	
COOKED NOODLES	FRONT PREP COOLER	37.00 Fahrenheit	
WATER	COOKS LINE HAND WASH SINK	100.00 Fahrenheit	
COOKED CHICKEN	DRAWER COOLER	40.00 Fahrenheit	
COOKED RICE	STEAM TABLE	157.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKET	200.00 PPM	
WATER	BACK PREP HAND WASH SINK	108.00 Fahrenheit	
RAW BEEF	DRAWER COOLER	36.00 Fahrenheit	
CURRY	FRONT PREP COOLER	37.00 Fahrenheit	
ROPA VIEJA	WALK IN COOLER	59.00 Fahrenheit	COOKED APPROXIMATELY 2.5 HOURS PRIOR AND SUBSEQUENTLY COOLED IN ICE BATH, THEN PLACED IN WALK IN COOLER
SHRIMP	SALAD COOLER	41.00 Fahrenheit	
SANITIZER CONCENTRATION	THREE COMPARTMENT SINK	200.00 PPM	
WATER	THREE COMPARMTENT SINK	120.00 Fahrenheit	
FETA	SALAD COOLER	38.00 Fahrenheit	
WATER	BAR HAND WASH	108.00 Fahrenheit	
CHICKEN	STEAM TABLE	161.00 Fahrenheit	

Overall Comments:

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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 7/29/2026. 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.

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

mw 7/15/26

Received By: Michael Ekwall
Owner
Signed On: July 15, 2026