

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 FA0204534 - THE FARM FRESH		Site Address 2450 PARK BL, PALO ALTO, CA 94306		Inspection Date 06/09/2025		Placard Color & Score GREEN 86		
Program PR0302117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name THE FARM FRESH		Inspection Time 14:00 - 15:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By JAN UNLU				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						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	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						
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		X
K40	Wiping cloths: properly used, stored		X
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		

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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: Measured multiple items out of holding temperatures:

- 1) In the rice cooker, measured rice at 111-119F. Per employee, rice was cooked 1 hour prior to temperature measurement.
 - 2) In the hot holding display case, measured pizza at 92F. Per employee, pizza was cooked 1 hour prior to temperature measurement.
 - 3) In the bar area, measured milk and half & half from 46-48F. Per employee, foods were stored in ice bath at opening less than 4 hours prior to temperature measurement. Observed containers are not fully submerged in ice and ice is melting.
- [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.
- [COS] 1) Employee reheated rice to 165F for hot holding in the rice cooker.
- 2) Employee to discard the pizza within 4 hours. Reviewed TPHC procedures with PIC.
 - 3) Employee added more ice to the tub to fully submerge milk and half & half and facilitate cooling.

Minor Violations

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility lacks a metal probe thermometer for use. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wiping cloths stored in a bucket of standing water with no sanitizer. [CA] When not in use, wiping cloths shall be stored in an approved sanitizing concentration. [COS] Employee changed out the sanitizing solution in the bucket.

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

Inspector Observations: Observed door to the restroom is not self-closing. [CA] Install a self-closing device. Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
grilled onions	3-door preparation unit	57.00 Fahrenheit	Cooling. Per employee, cooked 4 hours prior.
cheese	2-door preparation unit	41.00 Fahrenheit	
rice with garlic	rice cooker	111.00 Fahrenheit	111-119F.
ambient	2-door under counter freezer	6.00 Fahrenheit	
shelled eggs	walk-in cooler	41.00 Fahrenheit	
milk	under bar counter in ice bath	48.00 Fahrenheit	
pizza	hot holding display case	92.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
half and half	under bar counter in ice bath	46.00 Fahrenheit	
cooked zucchini	3-door preparation unit	41.00 Fahrenheit	
cut tomato	2-door preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
potatoes	rack in walk-in cooler	41.00 Fahrenheit	
sanitizer	bucket	0.00 PPM	

Overall Comments:

Completed TPHC form for pizza during inspection.

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Per owner, the first date of operations was 6/7/2025. Facility to obtain food safety manager's certificate within 60 days. All food handlers must have valid food handler cards within 30 days of hire. Food safety certificate and food handler cards shall be available for review on-site.

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 **6/23/2025**. 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: Jan Unlu
Owner

Signed On: June 09, 2025