

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 FA0270052 - LHCF - CHANNING HOUSE		Site Address 850 WEBSTER ST, PALO ALTO, CA 94301		Inspection Date 12/30/2024		Placard Color & Score GREEN 89		
Program PR0401982 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name CHANNING HOUSE INC		Inspection Time 10:10 - 11:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By MARK BAYANI				FSC Mark Bayani 5/3/2027

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						S
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	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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0270052 - LHCF - CHANNING HOUSE		Site Address 850 WEBSTER ST, PALO ALTO, CA 94301	Inspection Date 12/30/2024
Program PR0401982 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name CHANNING HOUSE INC	Inspection Time 10:10 - 11:30
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 hot dogs at 115 F to 123 F and cooked fish at 123 F within the cook line steam table. Cook stated that the items were removed from cooking at 10 am.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Hot dogs and fish reheated and are to be held at 135 F or above. Discontinue the practice of double stacking metal containers within the steam table, use lids where needed to maintain the temperatures at 135 F or above.

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, 14125(b), 114141

Inspector Observations: Measured the lactic acid sanitizer at less than 272 ppm/ 704 DDBSA (not in active use to sanitize wares).

[CA] Maintain lactic acid sanitizer at approved levels per manufactures specifications.

[COS] Sanitizer dispenser adjusted to approved concentration.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked fish	cook line steam table	124.00 Fahrenheit	
sliced tomatoes	prep line ice bath	40.00 Fahrenheit	
cooked hot dogs	cook line steam table	115.00 Fahrenheit	
cut fruit	upright fridge	37.00 Fahrenheit	
lactic acid sanitizer	3 comp sink	272.00 PPM	less than
cooked beef	blast chiller	39.00 Fahrenheit	
cooked carrots	cook line steam table	153.00 Fahrenheit	
hot water	middle serving area warewashing machine	163.00 Fahrenheit	
sliced ham	prep line ice bath	40.00 Fahrenheit	
milk	service area fridge	38.00 Fahrenheit	
soup	stove top	185.00 Fahrenheit	
chicken stock	walk in fridge	40.00 Fahrenheit	
hot water	3 comp, prep sinks	120.00 Fahrenheit	
soup	self service warmer	168.00 Fahrenheit	
cooked pasta	walk in fridge 2	38.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
cheese	4 drawer upright fridge	41.00 Fahrenheit	

Overall Comments:

Note: The main kitchen high temperature warewashing machine was not functional at the time of inspection.

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 **1/13/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0270052 - LHCF - CHANNING HOUSE	Site Address 850 WEBSTER ST, PALO ALTO, CA 94301	Inspection Date 12/30/2024
Program PR0401982 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name CHANNING HOUSE INC	Inspection Time 10:10 - 11:30

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: Mark Bayani
PIC
Signed On: December 30, 2024