

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 FA0285455 - FAMBRINI'S CAFE		Site Address 2500 EL CAMINO REAL 105, PALO ALTO, CA 94306	Inspection Date 08/06/2025
Program PR0427936 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name NIKOLAY PENCHEV	Inspection Time 14:45 - 15:45
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By FABIO FIGUEROA	

Placard Color & Score

GREEN
N/A

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 foods out of proper holding temperatures:

1) In the reach-in cooler, measured hollandaise sauce at 52F. Per PIC, hollandaise sauce was prepared more than 4 hours prior to temperature measurement. Hollandaise sauce is placed on top of the poached eggs, which have been cooling.

2) In the preparation unit inserts, measured shelled eggs at 56F and cheese at 59F. Per PIC, shelled eggs was restocked more than 4 hours prior to temperature measurement, and cheese was restocked less than 30 minutes prior. Shelled eggs are placed above the insert cooler line in plastic containers.

3) In the display cooler, measured cheesecakes at 50F. Per PIC, cheesecakes were moved to display cooler more than 4 hours prior to temperature measurement.

[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.

[COS] All foods were voluntarily condemned and discarded.

1) Recommend to place hollandaise sauce in refrigeration unit away from cooling foods, such as poached egg.

2) Recommend to switch to approved metal containers to hold cold foods and ensure foods are stored properly below the insert line. Rearrange the units to place actively cooling foods away from holding foods.

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: Observed employee drying dishes with a cloth. Dishes were wet stacked on top of each other. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Observed menu lacks consumer warning for hollandaise sauce (made on-site with raw egg yolk). [CA] Provide the following consumer warning for use of raw shell eggs in uncooked foods:

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cubed chicken	preparation unit inserts	58.00 Fahrenheit	Cooling. Per PIC, cooked 5 hours prior to temperature measurement.
half & half	under counter cooler	41.00 Fahrenheit	
cheese	preparation unit inserts	59.00 Fahrenheit	Per employee, stocked less than 30 minutes ago.
hollandaise sauce	reach-in cooler	52.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cut tomato	preparation unit inserts	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
poached egg	reach-in cooler	54.00 Fahrenheit	Cooling. Per PIC, cooked 5 hours prior to temperature measurement.
breakfast potatoes	preparation unit inserts	56.00 Fahrenheit	Cooling. Per PIC, cooked 5 hours prior to temperature measurement.
shelled eggs	preparation unit inserts	56.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
cheesecakes	display cooler	50.00 Fahrenheit	

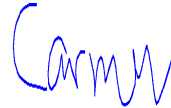
Overall Comments:

Limited inspection conducted in conjunction with CO0157514.

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 **8/20/2025**. 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: Maria Torres
Manager
Signed On: August 06, 2025