

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 FA0205064 - BARRON PARK ELEMENTARY SCHOOL		Site Address 800 BARRON AV, PALO ALTO, CA 94306		Inspection Date 02/09/2026		Placard Color & Score GREEN 95		
Program PR0302589 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name PALO ALTO UNIFIED SCHOO		Inspection Time 10:45 - 11:35			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By ROBENA M JOSEPH				FSC Robena M Joseph 03/07/30

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							
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	X			
K08	Time as a public health control; procedures & records	X						S
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						
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		X
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

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

Inspector Observations: String cheese and cream cheese inside the upright reach-in cooler was measured at 48F.

[CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[CA] Staff had measured the temperature of the unit at 32F an hour ago and the food items were relocated into the milk cooler.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the upright reach-in cooler is measured at 54F. [CA]

Refrigeration units shall be capable of holding potentially hazardous foods at or below 41F.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ribs sandwich	Warmer	143.00 Fahrenheit	
String cheese	Upright reach-in cooler	48.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Milk	Milk cooler	39.00 Fahrenheit	
Cream cheese	Upright reach-in cooler	48.00 Fahrenheit	
Chicken nuggets	Warmer	144.00 Fahrenheit	
Ambient	Upright reach-in cooler	54.00 Fahrenheit	

Overall Comments:

Food is received from JLS Middle school and are then subject to time as a public health control or held in the reach-in cooler. Time and temperature at recorded when the food is received and logs are maintained per facility's SOPs.

Leftover hot foods are discarded is not served during the lunch service.

A shared cart is placed out during the lunch service for student to place and share unwanted food items. Open foods or hot foods on shared cart are discarded. Fruits with edible skin will be returned to JLS Middle School to be washed and reused. Non potentially hazardous prepackaged foods are returned to storage.

Daily temperature logs for refrigeration units are maintained at the facility.

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 **2/23/2026**. 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

Robena

Received By: Robena M Joseph
PIC

Signed On: February 09, 2026