

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 FA0240143 - JOANIE'S CAFE		Site Address 405 CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 06/02/2026	
Program PR0340165 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MARIE-PIERRE BAC		Inspection Time 10:15 - 11:40
Inspected By JOSHUA LUCES	Inspection Type ROUTINE INSPECTION	Consent By ZORAN	FSC Zoran Dzambic 8/28/26		

Placard Color & Score
GREEN
84

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		X			
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						
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	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		X
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:

Observed multiple PHF overstacked in the cold top preparation cooler across from the cooks line:

- Turkey between 51F at the top of the insert and 39F at the lowest point
- Multiple sliced cheeses between 52F at the top of the inserts and 38F at the lowest points

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

[COS] The PIC voluntarily discard all portions measured above 41F. See VC&D form

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

The maximum water temperature at the preparation sink and three compartment warewashing sink measured at a peak of 106F, fluctuating between 103F - 106F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

***Note: Handwashing sink adjacent to coffee station measured at a maximum of 108F.**

A technician was scheduled at the time of inspection to evaluate the water heater at 1:30PM on this date.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed 1 dead adult german cockroach and 1 dead adult turkestan cockroach on the floor below the three compartment sink. No other evidence of cockroach activity was observed at this time.

[CA] Clean and sanitize area of dead cockroaches.

[COS] A food worker removed supplies from below the three compartment sink and cleaned and sanitized the affected areas.

***Note: It was discussed that pest control services are conducted for rodents and vermin twice monthly by Polaris pest control. The most recent pest control services were reviewed with service dates conducted on 5/27 and 5/13. No evidence of activity was noted on reports.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Observed the quarry base coving tiles to be damaged/cracked along the wall below the dish machine.

[CA] Repair holes/damages in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
SAUSAGE	DRAWER COOLER AT PREP LINE	41.00 Fahrenheit	
OMLETTE	FINAL COOKING TEMPERATURE	166.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKET AT PREPARATION LINE	200.00 PPM	QUATERNARY AMMONIA
GRILLED ONIONS	STEAM TABLE	176.00 Fahrenheit	
WATER	COOKS LINE WASHING SINK	100.00 Fahrenheit	
WATER	HANDWASHING NEAR COFFEE POTS	108.00 Fahrenheit	
SHREDDED CHEESE	DRAWER COOLER AT PREP LINE	41.00 Fahrenheit	
RAW STEAK	WALK IN COOLER	36.00 Fahrenheit	
WATER	BACK HAND WASHING SINK	106.00 Fahrenheit	
GROUND BEEF	WALK IN COOLER	35.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	50.00 PPM	CHLORINE
WATER	FRONT ESPRESSO BAR HAND WASH	100.00 Fahrenheit	
SLICED TOMATO	COLD TOP COOLER	40.00 Fahrenheit	
COOKED POTATOES	STEAM TABLE	148.00 Fahrenheit	
PASTA	WALK IN COOLER	50.00 Fahrenheit	COOLING SINCE APPROXIMATELY 3 HOURS PRIOR (ICE PADDLE USED TO RAPIDLY COOL)

Overall Comments:

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 **6/16/2026**. 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



Received By: Zoran Dzambic
Manager

Signed On: June 02, 2026