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	Site Address	Inspection Date
FA0273302 - THE PENNY ICE CREAMERY	855 EL CAMINO REAL 121, PALO ALTO, CA 94301	01/14/2026
Program	**Owner Name**	**Inspection Time**
PR0413226 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	THE GLASS JAR, INC	12:00 - 13:00

Inspected By	Inspection Type	Consent By	FSC
ALELI CRUTCHFIELD	ROUTINE INSPECTION	MARITZA	Not Available

Placard Color & Score

GREEN

91

	RISK FACTORS AND INTERVENTIONS	IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						
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						N
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				N
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		

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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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Unable to locate food safety managers certificate and remaining food handler cards. [CA] Keep copies of food safety certificates and all food handler cards on site for review.

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 0 ppm quaternary ammonium at sanitizer dispenser at 3 compartment sink. Sanitizer temperature measured at 120F. Lack of sanitizer test strips available. [CA] Maintain a minimum of 200 ppm quaternary ammonium and provide sanitizer test strips and test daily. Repair unit. Recommend to have sanitizer tested below 70F.
[COS]3 comp sink was filled with chlorine and in wiping cloth buckets. 1 tbsp of bleach to 1 gallon of water is needed to maintain 100 ppm. For3 compartment sanitizer sink, 4 capfuls of bleach was used to maintain 100 ppm.

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

Inspector Observations: Warm water measured at front hand sink at 91F. [CA] Maintain a minimum of 100F at all times.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
oat milk	2 door prep unit	40.00 Fahrenheit	
cone batter	2 door unit	38.00 Fahrenheit	
water	back hand sink	100.00 Fahrenheit	
quat ammonium	3 comp sink	0.00 PPM	refilled sink using bleach, tested at 100ppm
ambient	2 door prep unit	30.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
mint chip	ice cream freezer FOH	19.00 Fahrenheit	
ambient	2 door unit BOH	7.50 Fahrenheit	
egg whites	2 door unit	39.00 Fahrenheit	
milk	2 door prep unit	38.00 Fahrenheit	
coffee ice cream	ice cream 2 door glass freezer FOH	5.90 Fahrenheit	

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 **1/28/2026**.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

Received By: Maritza Roberts
Shift Lead

Signed On: January 14, 2026