

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 FA0278343 - LOCAL UNION 271 - BAR		Site Address 271 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 12/01/2025	
Program PR0420496 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STEVE & ELIZABETH SINCHI		Inspection Time 10:45 - 12:30
Inspected By ALELI CRUTCHFIELD	Inspection Type ROUTINE INSPECTION		Consent By TORIBO	FSC Toribo F. Juarez 8/31/2029	

Placard Color & Score
GREEN
82

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						
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					
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						S
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured whipped cream and salsa in 2 door prep unit below soft serve unit at 59F. [CA] Maintain potentially hazardous food 41F and below. [COS] Food was discarded in trash.

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: A few food items were uncovered in prep units/walk in. [CA] Keep food covered with lids/foil/plastic wrap except during cooling.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Chemical spray bottle next to bottles of liquor at bar. [CA] Locate chemicals in a designated area away from food/beverages. [COS]

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: Bowl used as a scoop for bulk brown sugar. [CA] Replace with a scoop with a handle.

Prep unit refrigerator door gaskets are in disrepair. [CA] Replace door gaskets.

2 door refrigerator measured 59-60F. [CA] Maintain unit so food is held 41F and below. Temperature adjustment was made and thermometer was provided for unit.

Soft serve and 3 door unit in back of kitchen are not in use/operable. [CA] Remove old equipment to prevent harborage of vermin.

Note- soft serve unit is not approved for use.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: 3 Filters at hood are the wrong size and are installed in the wrong direction (horizontal). [CA] Install the correct filters so that they are vertical.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Leaky faucet at the 3 comp sink at bar. [CA] Repair the sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
quinoa	counter	183.00 Fahrenheit	cooling
chlorine	kitchen dishwasher	100.00 PPM	
eggs	walk in	35.00 Fahrenheit	
tomatoe sauce	warmer	170.00 Fahrenheit	
chlorine	bar dishwasher	100.00 PPM	
beef	walk in	28.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	300.00 PPM	
pasta	prep unit across cookline	39.00 Fahrenheit	
butternut squash soup	warmer	183.00 Fahrenheit	
milk	bar unit	40.00 Fahrenheit	
salmon	walk in	32.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
sliced tomatoes, cheese	burger prep unit	40.00 Fahrenheit	

Overall Comments:

No planned events operating outside of their current permit requirements will be held for SB60- Super Bowl. Flyer provided.

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 **12/15/2025**. 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: Jesse Baughman
Restaurant Manager

Signed On: December 01, 2025