

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 FA0276914 - HOMEWOOD SUITES - KITCHEN		Site Address 4329 EL CAMINO REAL, PALO ALTO, CA 94306		Inspection Date 01/30/2025		Placard Color & Score GREEN 84		
Program PR0418485 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PALO ALTO BOWL, LLC		Inspection Time 10:45 - 12:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By FRONT DESK - ELIZABETH				FSC Not Available

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		X			N
K07	Proper hot and cold holding temperatures	X						
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				S
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		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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of single-use paper towels at the only handwash sink located in the kitchen. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands when required.

[COS] Employee refilled the dispenser with napkins.

Minor Violations

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

Inspector Observations: 1) Food Safety Certificate for Manager is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available.

2) Employee food handler cards are not available for review. [CA] Employees that handles, serves, or prepares food shall have a valid food handler card available for review within 30 days from their date of hire.

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: 1) Quat sanitizer at the three compartment sink is measured at 100 ppm. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

2) Chlorine sanitizer at the dishwasher is measured at 0 ppm. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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: Drain lines for the dishwasher extends into the floor sink. [CA] Provide a minimum of a 1 inch air gap between the end of equipment drain line and the rim of the floor sink to protect equipment from back flow contamination.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Cut melon	Upright reach-in cooler	52.00 Fahrenheit	Per employee, cut and placed in unit within the last hour
Sausage	Upright reach-in cooler	25.00 Fahrenheit	Thawing
Chlorine sanitizer	Dishwasher	0.00 PPM	
Cheese	Upright reach-in cooler	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink	100.00 PPM	
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Milk	Upright reach-in cooler	41.00 Fahrenheit	

Overall Comments:

Facility is undergoing renovations. Facility is required to submit to this department's Plan Check for review if there are any planned changes to the kitchen including any replacement or modification of cooking equipment, preparation equipment, ventilation hoods, water heaters, floors/walls/ceilings, plumbing, sinks, etc. Additional information can be located online at www.ehinfo.org

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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 2/13/2025. 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: Tyrees Carney
Front Desk Manager
Signed On: January 30, 2025