

# 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

|                                                                                 |  |                                                                   |                                            |                                      |                                         |                                                                                                                                                                                                  |  |            |
|---------------------------------------------------------------------------------|--|-------------------------------------------------------------------|--------------------------------------------|--------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------|
| <b>Facility</b><br>FA0256117 - GREGORY'S COFFEE                                 |  | <b>Site Address</b><br>79 STANFORD SHOPPING CTR 79, PALO ALTO, CA |                                            | <b>Inspection Date</b><br>04/17/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">82</div> |  |            |
| <b>Program</b><br>PR0374009 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                   | <b>Owner Name</b><br>STANFORD SHOPPING CEN |                                      | <b>Inspection Time</b><br>11:00 - 12:20 |                                                                                                                                                                                                  |  |            |
| <b>Inspected By</b><br>ALELI CRUTCHFIELD                                        |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                      |                                            | <b>Consent By</b><br>HONEY           |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> |

  

| 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  |       |       |        |     |     | S   |
| 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     |        |     |     |     |
| 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                                    | X   |     |
| 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                                                | X   |     |
| 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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|                                                                          |                                   |                                                                  |                                  |
|--------------------------------------------------------------------------|-----------------------------------|------------------------------------------------------------------|----------------------------------|
| Facility<br>FA0256117 - GREGORY'S COFFEE                                 |                                   | Site Address<br>79 STANFORD SHOPPING CTR 79, PALO ALTO, CA 94303 | Inspection Date<br>04/17/2025    |
| Program<br>PR0374009 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>STANFORD SHOPPING CENTER COFFEE AND                | Inspection Time<br>11:00 - 12:20 |
| 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 almond and coconut creamer on counter at 64F. Employee stated they were not sure how long it was on the counter.*

**[CA]** *Maintain potentially hazardous food 41F and below. Creamer was discarded in trash.*

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *Wall mounted soap dispenser found detached from wall (observed on a box next to sink) and not easily accessible. [CA] Mount the dispenser on the wall.*

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 sanitizer level in sink at less than 200 ppm. [CA] Re- sanitize equipment to ensure food equipment has contact with 200 ppm quaternary ammonia solution for 1 minute.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Non commercial plastic containers are used to store ingredients for sandwiches (eggs, bacon etc). [CA] Replace with food grade commercially approved containers that are NSF or ANSI equivalent approved.*

**Observed gallons of milk not properly stored using first in first out (FIFO). [CA] Organize milk products to ensure FIFO.**

**Box of lemonade product stored on floor. [CA] Store food 6 inches off the floor.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Measured sanitizer solution for wiping cloths at coffee station at 100 ppm quat ammonium. [CA] Ensure solution is changed out frequently and measures at 200 ppm quat ammonium.*

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

| Item                          | Location                  | Measurement       | Comments       |
|-------------------------------|---------------------------|-------------------|----------------|
| water                         | hand sinks- all           | 100.00 Fahrenheit |                |
| milk                          | 2 door undercounter units | 40.00 Fahrenheit  |                |
| bacon                         | 3 door unit               | 39.00 Fahrenheit  |                |
| water                         | 3 comp sink               | 120.00 Fahrenheit |                |
| cheese sticks, yogurt parfait | grab and go case          | 31.00 Fahrenheit  | between 31-34F |
| milk                          | upright unit              | 36.00 Fahrenheit  |                |
| marscapone                    | 3 door unit               | 40.00 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 **5/1/2025**. 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.

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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 |



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**Received By:** Honey  
Assistant Manager

**Signed On:** April 17, 2025