

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 FA0259819 - SQUARE PIE GUYS		Site Address 369 CALIFORNIA AV, PALO ALTO, CA 94306	Inspection Date 07/01/2025
Program PR0380709 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PALO ALTO GUYS LLC	Inspection Time 10:05 - 11:00
Inspected By CHRISTINA RODRIGUEZ	Inspection Type LIMITED INSPECTION	Consent By MARC1005	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: The dish washing machine is not giving a sanitizer reading. It should give 50ppm chlorine. The machine is also leaking. [CA] The dish washing machine must not be used until it can give 50ppm chlorine. Use the 3 comp sink to wash, rinse, and sanitize. Also, repair the leak.

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: The walk in refrigerator has black accumulation on the wall. [CA] Clean and sanitize the wall to remove the black accumulation.

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

Inspector Observations: The floor is deteriorated throughout the kitchen. [CA] Repair the deteriorated floor in the kitchen.

Follow-up By 08/01/2025

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Bibo;s Pizza & Pasta

NEW OWNER: Bibo's St LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP_14_. An invoice for the permit fee in the amount of \$_1723_ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 8/_1/_25_ - _7/_30/_26_ This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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***Structural Review inspection conducted on 7/1/25**

***Permit condition: 1 VENTLESS ALTO SHAAM COMBI OVEN AND 1 TURBO CHEF I-3 ARE CONDITIONALLY APPROVED WITHOUT MECHANICAL EXHAUST HOOD.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **7/15/2025**. 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:

Signed On: July 01, 2025