

**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> FA0204736 - LUNCHSTOP SSL		<b>Site Address</b> 3825 FABIAN WY, PALO ALTO, CA 94303		<b>Inspection Date</b> 08/17/2020	
<b>Program</b> PR0300445 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> LUNCHSTOP, INC		<b>Inspection Time</b> 11:00 - 12:15
<b>Inspected By</b> JESSICA ZERTUCHE	<b>Inspection Type</b> RISK FACTOR INSPECTION	<b>Consent By</b> LUIS	<b>FSC Not Available</b>		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>N/A</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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		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						
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

### Social Distancing Protocol

01 - Signage Violation

**Inspector Observations:** Updated "COVID-19 Prepared" sign not posted [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours. Print the "COVID-19 Prepared" page and post at the entrance of the facility.

Updated "Visitor Information" sign not posted [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours. Print the "Visitor Information" page and post at the entrance of the facility.

Follow-up By  
08/18/2020

**FACILITY OWNER, SSL, HAS COMPLETED SOCIAL DISTANCING PROTOCOL AND IS CONDUCTING WELLNESS CHECKS FOR ALL EMPLOYEES, VENDORS, FOOD EMPLOYEES AND GUESTS. LUNCHSTOP, SEPARATE OWNER, SHALL ALSO COMPLETE SOCIAL DISTANCING PROTOCOL.**

02 - Face Covering Violation

**Compliance of this category has been verified.**

03 - Social Distance Violation

**Compliance of this category has been verified.**

04 - Clean and Sanitize Violation

**Compliance of this category has been verified.**

05 - General Violation

**Inspector Observations:** Prepackaged forks and condiments set out for self-service [CA] - Do not allow customers to access any self-service areas, including beverage stations, bulk-item food bins, coffee grinding stations, and food bars. Staff may be stationed at the self-service areas to assist customers by performing the services then handing the prepared items off to the customers.

### Major Violations

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

**Inspector Observations:** Several foods inside walk in cooler measured between 48-53F [CA] - Maintain cold potentially hazardous foods at 41F or below. Cooling foods and foods measuring above 50F moved to secondary refrigeration units.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** Hot water not available in kitchen. Water peaked at 77F. Per staff water boiler is in disrepair

[CA] - Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks where minimum is 100F.

Follow-up By  
08/18/2020

**FACILITY CLOSED DUE TO THIS VIOLATION.**

**ALL FOODS HAVE BEEN PREPARED AND PACKAGED FOR TODAY'S FOOD SERVICE. SOME FOODS ALREADY PREPPED FOR TOMORROW SERVICE INSIDE WALK IN COOLER. OK TO CONTINUE DISPENSING PREPACKAGED FOODS ONLY. HOWEVER THERE SHALL BE NO FOOD PREP OR HANDLING OF OPEN/UNPACKAGED FOODS UNTIL HOT WATER IS RESTORED FOR HANDWASHING. OK TO USE MECHANICAL DISHWASHER FOR WAREWASHING**

### Minor Violations

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

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**Inspector Observations: Food Safety Manager certificate not available for review**

**[CA] - At least one person at facility shall maintain a valid food safety manager certificate, keep certificate at facility available for review**

## Performance-Based Inspection Questions

N/A

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw beef	walk in	48.00 Fahrenheit	
cheese	walk in	51.00 Fahrenheit	
water	sinks	77.00 Fahrenheit	
refrigerator with salads	near salad station	40.00 Fahrenheit	
ham	walk in	53.00 Fahrenheit	
ambient air	walk in	51.00 Fahrenheit	
final rinse cycle	high temp dishwasher	168.00 Fahrenheit	
cooked mushrooms	walk in	51.00 Fahrenheit	

## Overall Comments:

**THIS IS A RISK FACTOR INSPECTION. A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a food-borne illness. Structural issues and good retail practices are not assessed during this inspection.**

**FOOD FACILITY CLOSED DUE TO MAJOR VIOLATION.  
Consulted Supervisor Aleli Crutchfeld.**

**ALL FOODS HAVE BEEN PREPARED AND PACKAGED FOR TODAY'S FOOD SERVICE. SOME FOODS ALREADY PREPPED FOR TOMORROW SERVICE INSIDE WALK IN COOLER.  
OK TO CONTINUE DISPENSING PREPACKAGED FOODS ONLY. HOWEVER THERE SHALL BE NO FOOD PREP OR HANDLING OF OPEN/UNPACKAGED FOODS.  
\*Discussed water issue with Facilities Maintenance Engineer, Kevin. Luis or Kevin to send picture message of probe thermometer measuring hot water from faucet. If photo indicated hot water is restored, minimum 120F, conditional approval may be given to reopen. Site inspection will also be needed to check hot water and walk in cooler.**

**This report e-mailed to: [luissologne@yahoo.com](mailto:luissologne@yahoo.com); [kevin.randall@sslmda.com](mailto:kevin.randall@sslmda.com) and [PRESIDENT@LUNCHSTOP.COM](mailto:PRESIDENT@LUNCHSTOP.COM)**

## **CLOSURE / PERMIT SUSPENSION NOTICE**

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 **8/31/2020**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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:**

**Signed On:** August 17, 2020

**Comment:** Due to COVID-19 procedures, no signature obtained.