

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 FA0291371 - BON APPETIT MANAGEMENT CO @ PINTEREST		Site Address 395 PAGE MILL RD 200, PALO ALTO, CA 94306		Inspection Date 07/01/2024	
Program PR0436623 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:00 - 11:40
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By JESSICA RUIZ	FSC Jessica Ruiz 08/07/2026		

Placard Color & Score

GREEN
95

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									
K02	Communicable disease; reporting/restriction/exclusion	X									S
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									S
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									X	
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

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Maximum water temperature at nonadjustable hand sink station near 1 door reach in freezer measured at 116F.

[CA]: Adjust water temperature and ensure water temperature at nonadjustable hand sink is maintained between 100F - 108F at all times.

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Unapproved beverage dispenser (bevi, model #: 700-0012, serial #: VT7012-10422-94172). Dispenser dispenses multiple types of drinks (sparkling, cold, ambient, hot).

[CA]: -Discontinue use and remove unapproved equipment or provide copy of approved plan check plans to Specialist.

-All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation), smooth, easily cleanable, nonabsorbent and durable.

- Changes or renovations to the food facility, adding or replacing equipment, remodeling, or significantly changing the menu requires plan submittal and plan approval from DEH Plan Check. For technical inquiries, contact Plan Check via email at dehplancheck@deh.sccgov.org or via call at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
yogurt	reach in service line	41.00 Fahrenheit	
water	3 comp	124.00 Fahrenheit	
ambient temp	hot box 2	163.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
water	hand sink	116.00 Fahrenheit	
cottage cheese	2 door reach in 2	41.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
Quat sanitizer	3 compartment sink	200.00 PPM	
ambient temp	hot box 1	188.00 Fahrenheit	
milk	2 door reach in 1	40.00 Fahrenheit	
ambient	reach in 2 service line	41.00 Fahrenheit	

Overall Comments:

-Per PIC, facility does not cook food at the kitchen. Facility receives ready to eat food to be served from Bon Appetit commissary everyday. Food arrives at approximately 11 am and any leftovers are discarded/composted at 1:45 PM.

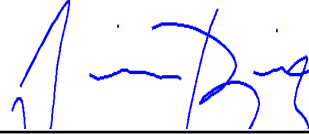
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/15/2024**. 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



Received By: Jessica Ruiz
PIC

Signed On: July 01, 2024