

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 FA0262701 - TELEFERIC BARCELONA	Site Address 855 EL CAMINO REAL 130, PALO ALTO, CA 94301	Inspection Date 08/29/2025
Program PR0386429 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TELEFERIC BARCELONA PA	Inspection Time 13:45 - 14:50
Inspected By SUHKREET KAUR	Inspection Type LIMITED INSPECTION	Consent By OSCAR

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed dishwasher handling clean dishes after touching dirty dishes without washing hands.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] Head chef directed employee to wash hands in between handling dirty and clean dishes and ensure that any dishes that may have been contaminated are rewashed and sanitized.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured gaspacho sauce at 46F in top insert of front oyster refrigerator. Sauce was not stored directly inside the insert. Per PIC, sauce was taken out of walk in cooler less than 2 hours ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC stored the sauce in under counter refrigerator for rapid cooling. Final temperature measured at 39F in ice container at top insert unit of the refrigerator. Ensure unit is able to maintain PHFs at 41F or below at all times.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellfish tags are not kept in chronological order. Both clams and oyster tags are mixed together in a container.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed one fly in the back prep area and multiple small flying insects at front bar area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed back door of the facility propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Gaspacho sauce	Top insert of front oyster refrigerator	46.00 Fahrenheit	Final temperature 39F
Water	Hand wash sink	100.00 Fahrenheit	
Quaternary ammonium	Sanitizer bucket at prep area	200.00 PPM	
Hot water	Three compartment sink	122.00 Fahrenheit	
Gaspacho sauce	Walk in cooler	41.00 Fahrenheit	
Oysters	Front prep refrigerator for oysters	41.00 Fahrenheit	
Quaternary ammonium	Three compartment sink	200.00 PPM	
Clams	Fish refrigerator	40.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	

Overall Comments:

CO0157710

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 **9/12/2025**. 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: OSCAR BUENO
MANAGER
Signed On: August 29, 2025