

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 FA0204680 - SHOW DE CARNES		Site Address 3398 EL CAMINO REAL, PALO ALTO, CA 94306		Inspection Date 05/05/2025		Placard Color & Score GREEN 72		
Program PR0300347 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SHOW DE CARNES BRAZILL		Inspection Time 12:25 - 13:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By RONALDO ARNO				FSC VAGNER DUARTE 7-2-28

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						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						S
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	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	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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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: FOUND THE SALAD DRESSING AT 45F STORED OVERNIGHT IN THE PRODUCE WALK IN COOLER. FOUND CHEESE AND SEVERAL SALAD DRESSINGS AT 45F [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. VC&D NOTE: THE REST OF THE PERISHABLE FOOD HAS BEEN TRANSFERED TO A WORKING REFRIGERATOR.

Minor Violations

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, 114125(b), 114141

Inspector Observations: FOUND CHICKEN BEING PREPARED AT THE 3 COMPARTMENT SINK. [CA] FOOD PREPARATION SHALL BE DONE AT THE FOOD PREPARATION SINK. COS

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: FOUND NO CONSUMER ADVISORY WARNING FOR THE SUSHI. [CA] PROVIDE CONSUMER WARNING. COS

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND PORK STORED ON A SHELF BELOW RAW BEEF IN THE MEAT WALK IN COOLER. [CA] STORE PORK AND FISH ABOVE BEEF.

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: MISSING THE CHLORINE TEST STRIPS TO MEASURE THE SANITIZER AT THE WARE WASHER. [CA] PROVIDE TEST STRIPS.

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: FOUND THE PRODUCE WALK IN COOLER UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] ADJUST OR REPAIR THE COOLER TO BE ABLE TO STORE THE POTENTIALLY HAZARDOUS FOOD. DO NOT USE THE COOLER FOR POTENTIALLY HAZARDOUS FOOD UNTIL IT CAN KEEP THE FOOD AT 41F OR BELOW.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND A BOWL BEING USED TO SCOOP THE COOKED RICE. [CA] USE ONLY FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: THE EMPLOYEE'S RESTROOM DOOR DOES NOT SELF CLOSE. [CA] PROVIDE A SELF CLOSING DOOR.

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

Inspector Observations: FOUND THE WALLS IN THE WINE STORAGE ROOM WITH CHIPPING OFF SHEETROCK. [CA] REPAIR THE WALL.

FOUND THE DRAIN COVER UNABLE TO COVER THE DRAIN IN THE KITCHEN. [CA] PROVIDE AN ADEQUATE DRAIN COVER TO AVOID TRIPPING HAZARDS.

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K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *MISSING THE HAND WASH SIGNS IN THE RESTROOM AND AT THE HAND WASH STATIONS IN THE KITCHEN. [CA] PROVIDE HAND WASH SIGNS.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
MAYO	REACH IN REFRIGERATOR	40.00 Fahrenheit	
BEEF WITH BEANS	HOT HOLDING	135.00 Fahrenheit	
CHEESE BALLS IN SAUCE	BUFFETT	36.00 Fahrenheit	
BEEF	MEAT REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
LEAK SALAD	BUFFETT	36.00 Fahrenheit	
MUSSELS	REACH IN FREEZER	13.00 Fahrenheit	
BEEF	COOKING TEMP	213.00 Fahrenheit	
MASHED POTATOES	HOT HOLDING	152.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
PORK	MEAT REFRIGERATOR	40.00 Fahrenheit	
RICE	HOT HOLDING	152.00 Fahrenheit	
SUSHI	SUSHI REFRIGERATOR	36.00 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 **5/19/2025**. 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: RONALDO ARNO
PIC
Signed On: May 05, 2025