

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 FA0204534 - THE FARM FRESH		Site Address 2450 PARK BL, PALO ALTO, CA 94306		Inspection Date 07/13/2026		Placard Color & Score GREEN 75		
Program PR0302117 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name THE FARM FRESH		Inspection Time 10:30 - 13:25			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By ABDU				FSC CEMAL ORGE 8/31/2030

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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		X
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		X
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:

MAJOR VIOLATIONS

1. Observed potatoes stored at ambient temperature at the cooks line measured between 48F-55F. The PIC noted the potatoes were left out for approximately 1.5 hours.

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

[COS] The potatoes were placed in the oven to heat to 165F and subsequently hot hold.

2. Measured one container of bernaise sauce at 80F at ambient temperature placed out approximately 3 hours prior according to the PIC.

[CA] Maintain PHF at or below 41F while cold holding.

[SA] A timer was started to indicate a discard time for a remaining 1 hour.

MINOR VIOLATION

Observed ham overstacked in a cold top insert measuring at 41F at the bottom portions of the container and 55F at the top portions. The PIC stated the ham was placed in the unit approximately 1 hour prior.

[CA] Maintain PHF at or below 41F while cold holding.

[COS] The portions of the ham above 41F were relocated to a separate cold top insert.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed paper towels at main kitchen handwashing sink stored outside of dispenser.

[CA] Single-use sanitary towels shall be provided in dispensers. Repair the dispenser.

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

Inspector Observations: A reminder statement and disclosure of foods served raw or undercooked were not indicated on the menu (bernaise sauce and hollandaise sauce that do not use unpasteurized eggs)

[CA] I. Reminder must be indicated by an asterisk that denotes a footnote that includes either of the following disclosure statements:

(1) Written information regarding the safety of these food items is available upon request.

(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

II. Disclosure means a written statement that clearly includes either of the following:

(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."

(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients

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

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Inspector Observations:

Observed three dead adult german cockroaches on a glueboard on the floor between the three compartment sink and dish machine. No other evidence of vermin was observed at the time of inspection. It was also discussed with the PIC that pest control services are conducted every other week. Pest control records were not available for review at the time of inspection.

[CA] The premises of each food facility must be maintained free of vermin.

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:

Observed an ice machine installed outside at the back patio.

[CA] All equipment shall be installed in approved locations to protect against contamination. The ice machine shall be installed to be indirectly plumbed to a floor sink.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed pizza installed without a 6 inch minimum overhang around all sides of the ventilation hood. Observed heat damage around walls and ceiling where previous oven was installed.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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 front rolling windows and front door propped open at start of inspection.

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

[COS] Windows and doors closed at this time.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Observed ansul system disconnected for the ventilation hood. Observed flat top grill and oven combo and pizza oven below ventilation hood. A copy of the current work permit from the City of Palo Alto was provided for review for hood and duct fire suppression system installation (Permit Number: 26FDP-00109)

Operator noted that pizza oven was replaced with smaller unit.

Submit plans to this agency for change of equipment. Due to observable damage on ceiling and walls from heat, an updated air balance test will be requested from this agency.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
TOMATO SAUCE	WALK IN COOLER	40.00 Fahrenheit	
WATER	BACK HAND WASH SINK	100.00 Fahrenheit	
COOKED POTATOES	WALK IN COOLER	37.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMP DISHMACHINE	50.00 PPM	CHLORINE
WATER	FRONT HAND WASH SINK	100.00 Fahrenheit	
PESTO	COLD TOP PREP COOLER	40.00 Fahrenheit	
RAW CHICKEN	REACH IN COOLER	41.00 Fahrenheit	
CHORIZO	COLD TOP PREP COOLER	40.00 Fahrenheit	
SAUSAGE	REACH IN COOLER	41.00 Fahrenheit	
LASAGNA	OVEN	189.00 Fahrenheit	COOKING TEMPERATURE

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 7/27/2026. 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: Abdullah Orge
Manager
Signed On: July 13, 2026