

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 FA0300526 - BETA CAFE LLC		Site Address 3921 FABIAN WY, PALO ALTO, CA 94303		Inspection Date 04/30/2026		Placard Color & Score GREEN 88		
Program PR0441160 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BETA CAFE LLC		Inspection Time 13:25 - 15:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By NILY SHAMGAR PESSACH				FSC Pablo Badillo 10/4/2030

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						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						
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						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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		X
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

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

Inspector Observations: Measured egg salad mix at 55 F, sliced tomatoes at 52 F, sliced cheese at 52 F, diced tomatoes at 54 F and shredded cheese at 51 F within the 1 door preparation refrigerator at the cook line. Cook stated that the items were prepared and placed within the unit greater than 4 hours prior.
[CA] PHFs shall be held at 41°F or below or at 135°F or above. Rearrange containers to eliminate gaps within the upper portion of the unit. Recommend using metal containers for PHFs and keeping the units lid closed when not in use.
[COS] PHF's within the upper portion of the unit were voluntarily discarded.

Minor Violations

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility lacks a metal probe thermometer.
[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Soiled wiping cloth stored on the counter at the coffee machine.
[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewashing machine	100.00 PPM	
sliced melon	2 door prep fridge	39.00 Fahrenheit	
cooked chicken	grill	182.00 Fahrenheit	
milk	2 door reach in fridge	39.00 Fahrenheit	
diced tomatoes	upper portion of prep fridge	54.00 Fahrenheit	
rice	counter top warmer	139.00 Fahrenheit	
sliced tomatoes	upper portion of prep fridge	52.00 Fahrenheit	
hot water	3 comp, prep sinks	120.00 Fahrenheit	
egg salad	upper portion of prep fridge	55.00 Fahrenheit	
shredded cheese	upper portion of prep fridge	51.00 Fahrenheit	
soup	warmer	149.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
warm water	hand wash sink	100.00 Fahrenheit	
pasta	cooling rack	72.00 Fahrenheit	cooling 1 hour
chicken	1 door prep fridge	38.00 Fahrenheit	
sliced cheese	upper portion of prep fridge	52.00 Fahrenheit	
shell eggs	2 door upright fridge	39.00 Fahrenheit	

Overall Comments:

Note:

Facilities annual permit fee is outstanding, submit payment by 5/3 to avoid late fees.

Any packaged food items available for customer self service shall be labeled with the following information:

1. common name of the food
2. list of ingredients in descending order of predominance by weight

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3. quantity of contents

4. name and place of business of the manufacturer, packer, or distributor.

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 **5/14/2026**. 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: Nily Shamgar Pessach
CEO

Signed On: April 30, 2026