

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 FA0254168 - SPROUT CAFE		Site Address 168 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 06/05/2025
Program PR0370560 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name VI, VINH	Inspection Time 11:20 - 12:00
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By DANTON MARTINEZ	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 05/22/2025

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

Compliance of this violation has been verified on: 06/05/2025

Minor Violations

Cited On: 05/22/2025

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, 14125(b), 114141

This violation found not in compliance on 06/05/2025. See details below.

Cited On: 05/22/2025

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

Compliance of this violation has been verified on: 06/05/2025

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	warewash	150.00 Fahrenheit	
sauce	prep fridge	38.00 Fahrenheit	

Overall Comments:

Follow-up inspection to routine inspection conducted on 5/22/2025.

The cook line preparation refrigerator and front 2 door sandwich preparation fridge have been repaired. Measured ambient temperatures at less than 41 F.

Time as public health control with sticker time markings has been implemented for PHF's held at the serving line and cook line.

The warewashing machine has been partially repaired. Measured the final sanitizing rinse at 150 F.

Increase final sanitizing rinse to 160 F or greater. Prior to using the unit, email a picture to inspector when temperature has been reached

Continue to work in minor violations noted during the routine inspection.

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 **6/19/2025**. 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.

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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: Danton Martinez
PIC

Signed On: June 05, 2025