

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 FA0201587 - BARBAYANI GREEK TAVERNA		Site Address 388 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 05/21/2026		Placard Color & Score GREEN 78		
Program PR0307414 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TEKDEMIR, EBUBEKIR		Inspection Time 11:40 - 14:10			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By ALAN				FSC Not Available Please check FSC format.

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						
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						N
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display		X		X			N
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	X	
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	X
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		
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		
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

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Observed a bag of mussels without an applicable shellstock tag. It was discussed that tags are not received when delivered by vendor.

[CA] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

[COS] The mussels were voluntarily discarded at this time.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Valid food manager certificate was unavailable for review at this time.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations:

Measured the following foods at their respective temperatures in the cold top coolers across from the cooks line:

- cooked peppers and onions at 48F
- cut tomato between 44F at the top of the container and 40F at the bottom of the container
- cooked orzo between 46F at the top of the container and 41F at the bottom of the container
- cooked pasta 46F at the top of the container and 40F at the bottom of the container

The cook stated the foods were cooked, cooled, and placed in the inserts approximately 2 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Ensure the units are not over filled and lids are used as needed to maintain PHF at 41F or below.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed two bins of onions and a bin of potatoes stored outside behind the facility.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

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:

Observed the two compartment sink to be removed and placed in the back storage area.

[CA] All food facilities that prepares food or multiservice utensils and equipment are used shall provide a three-compartment sink with two integral metal drain boards for manually washing, rinsing, and sanitizing equipment and utensils.

[COS] The two compartment sink was reinstalled at this time and verified to provide hot and cold running water.

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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:

1. Observed catering trays and other equipment stored outside behind the facility.

[CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor within the enclosed facility.

2. Observed a knife at the cooks line wedged between preparation coolers.

[CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

It was documented on the 10/03/2023 change of ownership inspection that this facility shall submit plans to install the following by 12/01/2023:

- Three compartment sink in the warewashing area with dual integral drainboards
- Three compartment sink with dual integral drainboards at the bar
- Hand washing sink at the bar

[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.

The above changes will be required with plan submission if any changes to the facility are made.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Compliance with shell stock tags, condition, display.

Measured Observations

Item	Location	Measurement	Comments
SKEWER	DRAWER COOLER	41.00 Fahrenheit	
BEEF	REACH IN COOLER	40.00 Fahrenheit	
OCTOPUS	2 DOOR REACH IN COOLER	41.00 Fahrenheit	
WATER	HAND WASHING SINK	108.00 Fahrenheit	
COOKED RICE	REACH IN PREPARATION COOLER	41.00 Fahrenheit	
WATER	TWO COMPARTMENT SINK	121.00 Fahrenheit	
LAMB	UPRIGHT COOLER	40.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	50.00 PPM	CHLORINE
COOKED PASTA	REACH IN PREPARATION COOLER	40.00 Fahrenheit	
LAMB	DRAWER COOLER	41.00 Fahrenheit	
OCTOPUS	REACH IN COOLER	41.00 Fahrenheit	
CALAMARI	2 DOOR REACH IN COOLER	41.00 Fahrenheit	

Overall Comments:

It was discussed with the PIC that if the dish machine is inoperable, dishes shall be cleaned and sanitized in one compartment of the two compartment sink and sanitized in the second compartment.

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 **6/4/2026**. 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.

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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: ALLEN ISIK
OWNER

Signed On: May 21, 2026