

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 FA0204750 - STARBUCKS COFFEE #17011		Site Address 3885 EL CAMINO REAL, PALO ALTO, CA 94306		Inspection Date 10/01/2026		Placard Color & Score GREEN 90		
Program PR0300353 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name STARBUCKS CORPORATION		Inspection Time 14:25 - 15:25			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By CAMI				FSC Thomas Madrigal 10/22/30

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						
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		
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		X
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Observed soap at the front handwashing sink provided in non-permanent soap dispenser.

[CA] Provide handwashing cleanser in permanent dispenser at handwash stations at all times.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Observed the floor sink below the dump sink closest to the drive thru to be slowly draining/clogged. The use of the dump sinks throughout the inspection have not significantly raised the water level in the floor sink. Ensure the floor sink is properly cleared to prevent standing water and waste water overflow.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Observed trash bin to be opened.

[CA] Refuse containers shall be covered at all times when not in use to prevent the attraction of pests.

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

Inspector Observations:

Observed an accumulation of grime on the floors below the equipment below the coffee bar including around the legs/wheels of equipment and the hard to reach areas below.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HIGH TEMP DISH MACHINE	WAREWASHING	166.00 Fahrenheit	PLATE LEVEL
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
BREAKFAST SANDWICH	REACH IN COOLER	39.00 Fahrenheit	
WATER	FRONT HANDWASHING SINK	101.00 Fahrenheit	
TOMATO MOZZERELLA SANDWICH	REACH IN COOLER	38.00 Fahrenheit	
WATER	BACK HANDWASHING SINK	100.00 Fahrenheit	
WHOLE MILK	REACH IN COOLER AT COFFEE BAR	40.00 Fahrenheit	
HALF AND HALF	REACH IN COOLER AT COFFEE BAR	40.00 Fahrenheit	
SANITIZER CONCENTRATION	MNULTIUSE WIPING CLOTH BUCKET	200.00 PPM	QUATERNARY AMMONIA
REDUCED FAT MILK	REACH IN COOLER AT COFFEE BAR	40.00 Fahrenheit	

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Overall Comments:

A routine inspection was conducted on this date in conjunction with complaint investigation under record ID: CO0161019

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 **10/15/2026**. 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: CAMI WOOD
SHIFT SUPERVISOR
Signed On: October 01, 2026