

# 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 FA0204616 - SIEMENS PALO ALTO CAFE		Site Address 3130 HANSEN WY, PALO ALTO, CA 94304		Inspection Date 07/01/2024	
Program PR0300551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name COMPASS ONE, LLC		Inspection Time 12:20 - 14:30
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By DANIEL OWEN	FSC Daniel Owen 03/08/2028		

Placard Color & Score
<b>GREEN</b>
<b>85</b>

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records					X		S
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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				S

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	X	
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		
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

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

**Inspector Observations:** *Garlic aioli with mayonaise and chipotle aioli with mayonaise stored in dispenser bottles in service line/salad bar measured at 66F. Per Chef, food items have been out for approximately 3 hours prior to measurement.*

**[CA]:** *Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times. PHF's held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.*

**[COS]:** *PHF's to be discarded by 2 pm, 4 hours after removing from temperature control.*

### Minor Violations

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

**Inspector Observations:** *Dead cockroach at mop sink area. No other evidence of vermin found after thorough inspection of facility. Pest control service stated oriental cockroach activity at the dock/receiving area on 05/11/2024. No cockroach activity noted in June.*

**[CA]:** *Eliminate evidence of cockroach in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *1. Raw beef stored above ready to eat food (jack fruit) in walk in cooler. No direct contamination observed during inspection.*

**[CA]:** *Raw food shall be stored beneath and away from ready to eat food to prevent contamination.*

**[COS]:** *Chef relocated raw beef on the bottom shelf away from ready to eat food.*

**2. Multiple opened food not stored in a secured container.**

**[CA]:** *Store food in approved NSF containers with tight fitting lids.*

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

**Inspector Observations:** *Accumulation of grease and debris underneath all equipment at the grill station.*

**[CA]:** *Remove grease and debris and clean noted area. Maintain floor clean.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
liquid egg	under counter fridge 2	36.00 Fahrenheit	
mixed vegetable	hot box 1	143.00 Fahrenheit	
chicken dikon soup	hotbox 2	160.00 Fahrenheit	
rice	walk in cooler	41.00 Fahrenheit	
Quat sanitizer	3 comp	200.00 PPM	
sesame chicken sandwich	open display cooler	41.00 Fahrenheit	
chicken	walk in cooler	41.00 Fahrenheit	
water	mop sink	121.00 Fahrenheit	
rice	hot box 2	145.00 Fahrenheit	
water	hand sink	103.00 Fahrenheit	
ambient temperature	prep line	36.00 Fahrenheit	
cut tomatoes	service line/salad bar	40.00 Fahrenheit	
chicken	final cooking temp	173.00 Fahrenheit	
chicken	hot holding unit	153.00 Fahrenheit	
hot water sanitizer	high temp dish machine	161.00 Fahrenheit	
milk	under counter fridge 1	40.00 Fahrenheit	
creamy tomato	warmer	174.00 Fahrenheit	
cooked broccoli	service line/salad bar	40.00 Fahrenheit	
water	prep sink	124.00 Fahrenheit	
mixed vegetable	hot holding unit	145.00 Fahrenheit	

## Overall Comments:

**-Observed manual sanitization log stating 130 PPM of Quat sanitizer during ware-washing. No active ware-washing observed. 200 PPM of Quat sanitizer observed from dispenser. Discussed with Chef that employees shall know to maintain 200 PPM of Quat sanitizer when conducting manual sanitizer and to properly document on existing log.**

**-Facility prepares, cooks, and cools food (rice, chicken, and other food as needed). Urban Kitchen Station (main hot entree area), Grill/Flame Station (burgers, chicken sandwiches, fried food, etc), Deli Station, Earth Bowl Station (vegetable salad bowls), salad bar/service line. Per Chef, everything is cooked prepared on site. Specialist to contact Chef if upgrading permit to RC3 is required.**

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 **7/15/2024**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Daniel Owen  
Chef

**Signed On:** July 01, 2024