

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 FA0204759 - PIAZZA'S FINE FOODS GROCERY-DELI		Site Address 3922 MIDDLEFIELD RD, PALO ALTO, CA 94303		Inspection Date 04/06/2026		Placard Color & Score GREEN 86		
Program PR0304009 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PIAZZA, JOHN J		Inspection Time 15:50 - 16:40			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By AUSTIN CHUKS-ORJI				FSC Not Available

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	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		
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	
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: Cauliflower, potatoes, asparagus, tamales and enchiladas measured at 114 F to 124 F within the self service hot bar. PIC stated that the items were placed on the line greater than 4 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHF's within the unit measuring below 135 F were voluntarily discarded.

Facility intends to implement TPHC going forward for items. Submit TPHC procedures to inspector for review and approval.

Minor Violations

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

Inspector Observations: Food safety certificate not available at the time of inspection.

[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.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured cartinas at 90 F to 100 F within covered pans within the walk in refrigerator.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

[COS] Pork uncovered and placed on a rack to allow for rapid cooling.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	3 comp sink	200.00 PPM	
potatoes	self service hot bar	116.00 Fahrenheit	
pasta	self service hot bar	142.00 Fahrenheit	
soup	display case fridge	38.00 Fahrenheit	
pasta salad	self service cold bar	40.00 Fahrenheit	
carnitas	walk in fridge	100.00 Fahrenheit	
beans	walk in fridge	36.00 Fahrenheit	
diced chicken	steam table	153.00 Fahrenheit	
cut melon	self service cold bar	43.00 Fahrenheit	
enchilada	self service hot bar	122.00 Fahrenheit	
cooked chicken	upright fridge	36.00 Fahrenheit	
turkey	display case fridge	39.00 Fahrenheit	
salsa	burrito prep fridge	37.00 Fahrenheit	
cauliflower	self service hot bar	114.00 Fahrenheit	
tamale	self service hot bar	124.00 Fahrenheit	
sliced beef	sandwich prep fridge	39.00 Fahrenheit	
ham	upright fridge	37.00 Fahrenheit	
beans	steam table	159.00 Fahrenheit	
soup	self service hot bar	151.00 Fahrenheit	

Overall Comments:

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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 **4/20/2026**. 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: austin chuks-orji
store director
Signed On: April 06, 2026