

# 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 FA0267719 - FORBES FAMILY CAFE		Site Address 475 VIA ORTEGA, STANFORD, CA 94305		Inspection Date 07/24/2025	
Program PR0395030 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name R&DE STANFORD HOSPITAL		Inspection Time 11:15 - 13:00
Inspected By ALELI CRUTCHFIELD	Inspection Type ROUTINE INSPECTION	Consent By WALTER	FSC Walter Baltazar 4/14/2030		

Placard Color & Score
<b>GREEN</b>
<b>82</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						
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				N
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						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	X	
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	X	
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: Measured orzo salad, shredded chicken, cheese, watermelon salad, macaroni salad at the salad bar/buffet station between 50-56F. [CA] Maintain potentially hazardous food 41F and below. [COS] All cold items time marked to be discarded after 4 hours (2pm)**

**TPHC (time as a public health control discussed, provided handout).**

### Minor Violations

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

**Inspector Observations: Observed corner hand sink near front kitchen entrance was obstructed and paper towel dispenser found empty. [CA] Relocate tall shelf to ensure hand sink is accessible, keep dispenser stocked at all times. Note- an additional hand sink is 10-15 ft away.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Measured water temperature at hand sink next to back door at 67F. [CA] Ensure water temperature is between 100-108F for automatic combination faucets.**

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

**Inspector Observations: The digital thermometer display for cold buffet unit read at 42F. [CA] Potentially hazardous food shall be maintained 41F and below.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Observed soiled wiping cloths on prep counter. [CA] Store wiping cloths in sanitizer bucket between uses.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

### Measured Observations

Item	Location	Measurement	Comments
ambient	2 door reach in	30.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	200.00 PPM	
burratta	prep unit	38.00 Fahrenheit	
water	hand sink (front)	100.00 Fahrenheit	
dish plate	high temp dishwasher	167.00 Fahrenheit	
boiled eggs, tofu, bean sprouts	prep unit	40.00 Fahrenheit	between 38-40F
curry sauce	soup kettle	156.00 Fahrenheit	
water	3 comp sink	130.00 Fahrenheit	
kahlua pork	buffet line	140.00 Fahrenheit	
sandwich- ham	grab and go	33.00 Fahrenheit	
beef raw	prep unit	31.00 Fahrenheit	

### Overall Comments:

**Met with Daniel A. and Jose on site to discuss 2 cold buffet salad bar units and 1 hot buffet unit. Per Daniel, these units were installed/approved pre-pandemic but were not in use but was recently installed during the fall quarter. Office review will be conducted to verify plans.**

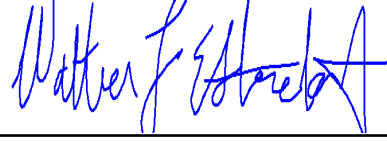
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **8/7/2025**. 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.

## 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:** Walter Estrada Baltazar  
Hospitality Supervisor

**Signed On:** July 24, 2025