

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 FA0262701 - TELEFERIC BARCELONA		Site Address 855 EL CAMINO REAL 130, PALO ALTO, CA 94301		Inspection Date 01/21/2025		Placard Color & Score RED 85		
Program PR0386429 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TELEFERIC BARCELONA PA		Inspection Time 10:15 - 12:05			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By ALEJANDRO/DANIEL				FSC Daniel V. Torres 4/30/2029

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						S
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						S
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					N
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	X	
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		X
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured hot water at faucet of 3 compartment sink and hand sinks at 92F. [CA] A minimum of 100F is required for all hand sinks and a minimum of 120F is required at the 3 compartment sink/food prep sink.*

Facility is closed due to lack of hot running water. Contact this inspector at 669-677-1075 to obtain written approval by this Department to re-open once hot water has been restored.

Minor Violations

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

Inspector Observations: *Empty soap dispenser at hand sink across from prep unit #9 at front prep area. [CA] Keep dispenser stocked at all times. [COS]*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Unlabeled spray bottle with pink liquid noted. [CA] Label spray bottle with name.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *Your health permit for the restaurant has expired 9/30/2024. Provide payment by today.*

Observed prepackage potentially hazardous and non potentially hazardous food on shelves for sale (cured meats, oils, cheese, olives, crackers, cookies etc..) in the space adjacent to the dining area. Entrance door has a sign posted El Merkat.

[CA] This portion of the facility will require a permit (\$268.00). Permit application provided. Email permit application within 48 hours to aleli.crutchfield@deh.sccgov.org

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
ambient	#6 unit	35.00 Fahrenheit	
octopus, beef skewer	drawer unit at cookline	37.00 Fahrenheit	measured between 37-41F
tuna	#5 unit	22.00 Fahrenheit	
manchego	unit behind merkado front counter	36.00 Fahrenheit	
manchego	merkado unit	41.00 Fahrenheit	
ranch dressing	#4 unit	37.00 Fahrenheit	
potato omelette	drawer unit at cookline	37.00 Fahrenheit	
butter	#6 unit	38.00 Fahrenheit	
orange sauce	#8 unit	39.00 Fahrenheit	
lobster, octopus	paella station	33.00 Fahrenheit	
potatoes	#3 unit	36.00 Fahrenheit	
quaternary ammonium	3 comp sink sanitizer dispenser	200.00 PPM	
water	3 comp sink	92.00 Fahrenheit	
jamon iberico	merkado unit	40.00 Fahrenheit	
pistachio creme	#7 unit	32.00 Fahrenheit	

Overall Comments:

email address: dvilas@telefericbarcelona.com

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CLOSURE / PERMIT SUSPENSION NOTICE

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 2/4/2025. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: daiel vilas torres
head chef
Signed On: January 21, 2025