

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 FA0278343 - LOCAL UNION 271 - BAR		Site Address 271 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 11/26/2024	
Program PR0420496 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STEVE & ELIZABETH SINCHI		Inspection Time 10:15 - 12:30
Inspected By ALELI CRUTCHFIELD	Inspection Type ROUTINE INSPECTION	Consent By CLAY	FSC Toribio F. Juarez 8/31/2029		

Placard Color & Score
GREEN
80

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						
K13 Food in good condition, safe, unadulterated	X						S
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	X	
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		
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 eggs at 55F at top insert of 3 door prep unit across cook line, cheese and sliced tomatoes (filled to top of container) at 50F in single door prep unit across from cook line. Measured pans of diced potatoes in salamander at 100F. [CA] Maintain potentially hazardous food 41F and below or 135F and above. Add ice on top of shelled eggs [COS] Potatoes will be discarded by 2:30p (within 4 hours)

Follow-up By
12/16/2024

Time as a public handout provided. Discard food after 4 hours and record on time log (10:30a-2:30p)

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Bar glasswasher measured at 0 ppm chlorine. [CA] Maintain 50 ppm chlorine at dishwasher. Use kitchen dishwasher until unit is replaced. Per manager, the unit will be replaced in 1-2 weeks.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Lack of consumer advisory notice on menu for ahi poke and sushi items. [CA] Update menus to include consumer advisory notice.

"Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or EGGs may increase your risk of foodborne illness, especially if you have certain medical conditions."

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Frozen container of food on counter thawing. [CA] Thaw food under refrigeration or microwave.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1-2 labels missing from dry ingredient bulk bins upstairs. [CA] Provide labels with ingredient name.

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: Missing pipe for the hand sink on the right hand sign towards the back of the kitchen. [CA] Install a pipe for the waste water to drain into.

Unapproved soft serve ice cream/yogurt machine noted. [CA] Obtain a soft serve license for ice cream/frozen yogurt/non dairy frozen yogurt by the California Department of Food and Dairy (CDFA).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
shrimp	sandwich 3 door prep unit	31.00 Fahrenheit	
ambient	walk in	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
cheese	sandwich 3 door prep unit	39.00 Fahrenheit	
pasta, butter, carbonara sauce	walk in	41.00 Fahrenheit	between35-41F
water	hand sink	100.00 Fahrenheit	
ambeint	freezer	27.00 Fahrenheit	
milk	unit below espresso machine	40.00 Fahrenheit	
ambient	meat cooler	38.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	200.00 PPM	
chlorine	kitchen dishwasher	100.00 PPM	

Overall Comments:

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 **12/10/2024**. 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:

[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: Clayton Adelhelm
CFO

Signed On: November 26, 2024