

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 FA0288253 - THE RENDEZVOUS		Site Address 195 PAGE MILL RD 117, PALO ALTO, CA 94306		Inspection Date 01/30/2026	
Program PR0432256 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CARRUBBA, GIUSEPPE		Inspection Time 12:45 - 14:15
Inspected By GINA STIEHR	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By GIUSEPPE CARRUBBA	FSC Not Available		

Placard Color & Score
N/A
N/A

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: Hot water at handwash and 3 comp sink measured at 67F. [CA] Provide hot water at 100F for the handwash sink and 120F for the 3 comp and food prep sinks. [SA] Facility is not in operation. Operation is scheduled to resume on 3/1/2026. There shall be no food handling or warewashing until hot water is restored and verified by Environmental Health.

Minor Violations

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

Inspector Observations: FSC not available for review. [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.

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

Inspector Observations: Roll of paper towels by handwash stations, not in dispensers. [CA] Provide single use paper towels in dispenser or change dispenser to use the roll of paper towels.

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: Some of the coolers were off, some were broken. [CA] REpair, replace or remove broken coolers. Ensure coolers are working and able to keep PHFs at 41F or below.

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

**Inspector Observations: --48 HOUR NOTICE--
 Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,348.75. Payment be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.**

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

Education

K02S - Communicable disease; reporting/restriction/exclusion

K06S - Adequate handwash facilities: supplied or accessible

Measured Observations

N/A

Overall Comments:

A Risk Factor Assessment/Structural Review was provided during non-operation hours. Provided inspection, discussion and education focused on observed and non-observed risk factors known to contribute to foodborne illness.

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A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

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 **2/13/2026**. 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: Giuseppe Carrubba
Owner

Signed On: January 30, 2026