OFFICIAL INSPECTION REPORT

Facility: FA0204485 - GOURMET FRANKS
Site Address: 199 STANFORD SHOPPING CENTER, PALO ALTO, CA 94305
Inspection Date: 02/07/2020
Placard Color & Score: GREEN N/A

Program: PR0350956 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 2 - FP10
Owner Name: SIEGAL, BARBARA
Inspection Time: 10:30 - 12:00
Inspected By: JESSICA ZERTUCHE

Inspection Type: LIMITED INSPECTION

Consent By: ANNABELLE

Comments and Observations

Major Violations
K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: At steam table, measured cooked beef 82°F and cooked chicken 87°F. Per owner, cooked meats were placed there at 9am to heat.
In soup warmer, chili measured 112°F.

[CA] - Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F.

[COS] - Meats reheated on griddle to minimum 165°F
Owner decided not to cool and reheat foods. Will cook same day and discard at end of day. Facility to remain risk category 2.
If facility decides to cook, cool, reheat, permit to be upgraded to risk category 3

Minor Violations
K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Front refrigerator with frank toppings observed without lids/protection

[CA] - All food shall be protected from contamination.

[COS] - Lids provided. Recommend lids with small opening for utensil storage

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Floor surfaces are concrete in food prep areas

[CA] - The floors shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. Ex. quarry tile, epoxy etc.
Submit sample for approval to this department.

Performance-Based Inspection Questions
N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>hot water</td>
<td>warewash sink</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw chicken</td>
<td>tall refrigerator</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cheese</td>
<td>ice bath</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sausage</td>
<td>cold unit</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>tomatoes</td>
<td>front prep unit</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>warm water</td>
<td>handwash sink</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: HGAA LLC
NEW FACILITY NAME: GOURMET FRANKS

The applicant has completed the application for an Environmental Health Permit.

FP10 $789.00 Check #1041 Receipt# 03652
OFFICIAL INSPECTION REPORT

Facility: FA0204485 - GOURMET FRANKS
Site Address: 199 STANFORD SHOPPING CENTER, PALO ALTO, CA 94305
Program: PR0305916 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10
Owner Name: SIEGAL, BARBARA

Inspection Date: 02/07/2020
Inspection Time: 10:30 - 12:00

Permit issued and valid: 03/01/20 - 02/28/21

This report serves as a temporary permit until the official permit is mailed to the facility.

Post permit in public view.

*Structural Review inspection conducted TODAY

*Permit condition: OBTAIN APPROVED FLOORING WITHIN 6 MONTHS. SUBMIT SAMPLE TO THIS DEPARTMENT FOR APPROVAL

*Owner decided not to cool and reheat foods. Will cook same day and discard at end of day. Facility to remain risk category 2.
   If facility decides to cook, cool, reheat, permit to be upgraded to risk category 3
   Recommend portioning canned chili and heat only what is needed for the day. Remaining to be refrigerated until used.
   NO COOLING AND REHEATING OF FOODS

Okay to operate as of today.

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 2/21/2020. 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: Annabelle Ramirez
owner
Signed On: February 07, 2020