

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 FA0205009 - HUMMUS MEDITERRANEAN KITCHEN		Site Address 715 STANFORD SHOPPING CTR, PALO ALTO, CA 9		Inspection Date 07/16/2025		Placard Color & Score GREEN 75		
Program PR0304017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DEFNE INC		Inspection Time 12:05 - 13:45			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By ILKER				FSC Ilker Yalcintuna 4/29/2029

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						
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				N
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						N
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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 beef and sliced sausage at top insert of pizza prep station. Containers were filled to the top. [CA] Maintain potentially hazardous food 41F and below. Fill containers half way. [COS]

Minor Violations

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

**Inspector Observations: Unable to view all food handler cards. [CA]
[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. Ensure food handler cards are easily available for review.**

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

Inspector Observations: Inoperable soap dispenser at hand sink at bar. [CA] Repair/replace soap dispenser. Additional hand sink located within 5-10ft. [COS] A portable soap dispenser was provided.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured cous cous (75F) and chicken (65F) cooling in covered containers, more than 2 inches full in walk in cooler. [CA] Cool food rapidly by using shallow containers, no more than 2 inches (solid food) uncovered. [COS]

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

Inspector Observations: Observed raw beef wrapped in plastic wrap thawing on counter. [CA] Thaw food under running water at 70F water temp or less for no more than 2 hours or thaw in refrigeration overnight. [COS]

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

Inspector Observations: Opened bags of dry ingredients upstairs in dry storage room. Bag of flour noted on floor. [CA] Seal bags tightly and store 6 inches off of the floor.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Light cover is missing at ventilation unit. [CA] Provide a light cover.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Drain lines (prep sink, walk in condensate line etc.) draining directly into floor sink without an air gap. [CA] Provide a minimum of 1 inch air gap above the rim of the floor sink.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
beef kebab	walk in	38.00 Fahrenheit	
chlorine	bar dishwasher	50.00 PPM	
water	hand sinks- all	100.00 Fahrenheit	
ambient	prep units FOH	41.00 Fahrenheit	below 41F
sliced tomatoes	prep unit	38.00 Fahrenheit	
rice, cous cous	drawer warmer	137.00 Fahrenheit	
chlorine	dishwasher- kitchen	50.00 PPM	
babaganoush	prep unit	39.00 Fahrenheit	
ambient	freezer walk in	10.00 Fahrenheit	
water	3 compartment sink	140.00 Fahrenheit	
quat ammonium	3 comp sanitizer dispenser	200.00 PPM	
butter	2 door reach in	41.00 Fahrenheit	
ambient	walk in cooler	37.00 Fahrenheit	
yogurt	prep unit	40.00 Fahrenheit	

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 **7/30/2025**. 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: Ilker Yalcintuna
General Manager
Signed On: July 16, 2025