

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 FA0283370 - TRUE FOOD KITCHEN	Site Address 180 EL CAMINO REAL 1140, PALO ALTO, CA 94304	Inspection Date 06/16/2026
Program PR0425055 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name FRC BALANCE LLC	Inspection Time 14:30 - 15:10
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By DYLAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/11/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/16/2026

Cited On: 06/11/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 06/16/2026

Cited On: 06/11/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 06/16/2026

Cited On: 06/11/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

This violation found not in compliance on 06/16/2026. See details below.

Minor Violations

Cited On: 06/11/2026

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

This violation found not in compliance on 06/16/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
hummus	front service prep unit line	36.00 Fahrenheit	
shrimp raw	drawer front service prep line	35.00 Fahrenheit	
wild rice	walk in	38.00 Fahrenheit	
black rice	walk in	37.00 Fahrenheit	
cooked mushrooms	front service prep unit line	37.00 Fahrenheit	

Overall Comments:

Note- there is a work order for the food service prep line and drawer unit below grill. Contact this inspector once unit is repaired- 408-918-3450.

All food at front service prep line is time marked, kept on ice and containers are filled half way.

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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 **6/30/2026**. 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: Dylan
General Manager

Signed On: June 16, 2026