

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 FA0262241 - ANATOLIAN KITCHEN		Site Address 340 CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 06/10/2025	
Program PR0384635 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TEKDEMIR, EBUBEKIR		Inspection Time 13:00 - 14:45
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By LEVENT ALTAN	FSC Ebubekir Tedkdemir 05/06/2029	

Placard Color & Score
GREEN
85

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						S
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						S
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						
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		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
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		X
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment in food facility. A valid food handler card shall be provided within 30 days after the initial date of hire. Food handler cards shall be available for review.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee washing hands while wearing gloves. [CA] Handwashing shall not be conducted when wearing gloves to prevent contamination. Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves. [COS] Specialist instructed employee to take off gloves and properly wash hands before donning new gloves.

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

Inspector Observations: Observed cooked mousaka cooling inside the 3-door upright refrigeration unit. The mousaka was packaged into shallow plastic containers and completely covered during cooling. [CA] Cooling foods shall have adequate space for cold air to circulate, be loosely covered or uncovered, and stirred frequently as needed. [COS] Employees removed the plastic lids to keep mousaka uncovered.

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: Measured the ambient temperature of the 1-door preparation unit at 60F. [CA] Refrigeration units shall maintain foods at 41F or below. Preparation unit shall not be used for storage of Potentially Hazardous Foods until repaired.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1) Observed gap in the ceiling due to broken panel in light. [CA] Seal all gaps in facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

2) Observed back door propped open during inspection. [CA] Keep back door closed at all times.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility installed a new handwash sink at the front bar area. Per PIC, handwash sink was installed three months ago and did not undergo Plan Check. [CA] Submit plans for the installation of handwash sink within 60 days. A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cooked beef	vertical broiler	78.00 Fahrenheit	Actively cooking. Per PIC, replaced every 4 hours.
chicken skewer	4-door drawer	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
cooked eggplant	2-door preparation unit (2)	41.00 Fahrenheit	
raw beef	walk-in cooler	41.00 Fahrenheit	
couscous salad	3-door upright refrigeration	41.00 Fahrenheit	
produce	2-door preparation unit (1)	58.00 Fahrenheit	
raw meat	3-door upright freezer	5.00 Fahrenheit	
cooked beef	cook line	182.00 Fahrenheit	Final cooking temperature.
soup	soup well	182.00 Fahrenheit	
rice	rice cooker	135.00 Fahrenheit	
mousaka	3-door upright refrigeration	72.00 Fahrenheit	72-75F. Cooling. Per employee, cooked less than 30 minutes prior.
rice pudding	2-door preparation unit (2)	68.00 Fahrenheit	Cooling. Per employee, cooked less than 30 minutes prior.

Overall Comments:

****NOTE** Facility to submit plans for the installation of handwash sink within 60 days.**

Discussed use of vertical broiler with PIC. Facility prepares meat cone on-site and stores inside the freezer before use. Once meat cone is transferred from freezer and placed on vertical broiler, facility cooks continuously for no more than 4 hours before meat is discarded and replaced. Meat is carved off the cone to be cooked further on the grill upon service.

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 **6/24/2025**. 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: Levent Altan
Manager

Signed On: June 10, 2025