

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 FA0230085 - ETTAN		Site Address 518 BRYANT ST, PALO ALTO, CA 94301		Inspection Date 09/05/2023	
Program PR0330093 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name KIAJIA LLC		Inspection Time 10:15 - 12:45
Inspected By ALELI CRUTCHFIELD	Inspection Type ROUTINE INSPECTION	Consent By PRABHU	FSC Tiantian Wu 10/17/2023		

Placard Color & Score
GREEN
68

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						S
K05 Hands clean, properly washed; gloves used properly	X						S
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						
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				
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	X	
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	X	
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	X	
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

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

Inspector Observations: Observed a fly in a container of curry sauce. [CA] Food shall be free from adulteration. [COS] Operator discarded food in the trash.

Minor Violations

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

Inspector Observations: Unable to locate all of the food handler cards. [CA] All food handlers must have one and be available for review upon request.

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

Inspector Observations: Lack of soap in dispenser at hand sink located at the bread/naan station. [CA] Keep stocked at all times.

The bar hand sink found inaccessible with several empty bottles inside. [CA] Hand sink shall be accessible at all times.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Ice panel in ice machine found with mold like debris. [CA] Clean and sanitize this regularly.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed several fruit flies in the bar station. [CA] Eliminate the fruit flies.

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: Observed raw crab above ready to eat food and raw shelled eggs above tofu inside the walk in cooler. [CA] Store raw meat/seafood/eggs below ready to eat food.

Observed a container of chopped onions on top of trash can. [CA] Locate container of onions on prep table instead to prevent contamination.

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

Inspector Observations: Observed several containers of food stored directly on the floor inside the walk in cooler. [CA] Store food 6 inches off of the floor on shelving or racks.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack of chlorine test strips for the bar dishwasher and pot/pan dishwasher. No quat ammonia test strips available for the 3 comp sink sanitizer dispenser. [CA] Provide chlorine and quat ammonia test strips.

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

Inspector Observations: Light bulbs (2) are inoperable for upstairs and downstairs cook line hood. [CA] Provide operable light bulbs.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: Missing or incorrect thermometers (oven thermometers) for the both of the (2) 2 door prep unit and 1 door prep unit across from the downstairs cook line. No thermometer for dessert prep unit. [CA] Provide refrigerator thermometers that read from 0F-100F.

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: Waste pipes found draining directly into the floor sink in the bar area. [CA] Provide a minimum of 1 inch air gap from the waste pipe to the rim of the floor sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine	bar dishwasher	50.00 PPM	
water	3 comp sink	130.00 Fahrenheit	
butter chicken	walk in cooler	41.00 Fahrenheit	
salad dressing	salad prep unit	39.00 Fahrenheit	
ambient	2 door prep cookline	40.00 Fahrenheit	
cream	dessert prep unit	40.00 Fahrenheit	
ambient	2 door prep cookline	38.00 Fahrenheit	
daal	walk in cooler	41.00 Fahrenheit	
water	all hand sinks (upstairs/downstairs/bar)	100.00 Fahrenheit	
chlorine	dishwasher- main kitchen	50.00 PPM	
squash	2 door prep cookline	39.00 Fahrenheit	
curry	walk in cooler	41.00 Fahrenheit	
ambient	walk in cooler	40.00 Fahrenheit	
quat ammonia	3 comp sink dispenser	200.00 PPM	

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 **9/19/2023**. 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: Prabhu
Manager

Signed On: September 05, 2023