

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 FA0302631 - KODIAK		Site Address 1250 PAGE MILL RD, PALO ALTO, CA 94304		Inspection Date 12/08/2025		Placard Color & Score GREEN 93		
Program PR0444727 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name KODIAK SCIENCES INC		Inspection Time 12:30 - 14:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By STEPHEN WAMBACH				FSC Stephen Wambach 02/06/2030

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	
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		
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		X
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		
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

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at 3-comp sink measured to be 117F. [CA] Maintain hot water at 120F at 3-comp sink.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Prewashed fruit at coffee area and salad/dessert bar by kitchen observed to be missing sneeze guard.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

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: Prep sink drainline observed to end inside floor sink. [CA] Ensure drainlines for prep sinks have indirect connections with an airgap of at least 1 inch.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Rinse cycle	Upright dishwasher	162.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Noodles	Stove/oven station cookline prep cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Eggs	Bakery under counter cooler	40.00 Fahrenheit	
Milk	Under counter coffee area cooler	38.00 Fahrenheit	
Chicken	Grill station cookline prep cooler	44.00 Fahrenheit	
Tofu	Grill station cookline prep cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Hot water	3-comp sink	117.00 Fahrenheit	
Farro	Blast chiller	57.00 Fahrenheit	Per operator, items are placed into blast chiller prior to being placed into containers for walk in cooler.
Raw fish	Stove/oven station cookline prep cooler	40.00 Fahrenheit	
Yogurt	Walk in cooler	39.00 Fahrenheit	
Feta cheese	Walk in cooler	38.00 Fahrenheit	

Overall Comments:

NOTE: Salad bar and any food that is cooked is on TPHC is set out at 11:00AM and discarded at 2:00PM according to operational hours for lunch.

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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 **12/22/2025**. 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: Stephen Wambach
Manager

Signed On: December 08, 2025