

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 FA0204871 - TERUN		Site Address 448 S CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 06/02/2026		Placard Color & Score GREEN 80		
Program PR0306872 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MARCO POLO MANAGEMEN		Inspection Time 12:35 - 14:15			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By KRISTJAN DANGELO				FSC KRISTJAN DANGELO 3/21/2031

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						S
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	X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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	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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		X
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

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

Inspector Observations:

Food handler cards were unavailable for review at the time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Measured brussel sprouts and broccoli in cold top inserts across from the cooks line between 48F - 43F. The PIC stated the items have been in the unit for approximately 3 hours after being removed from the walk in cooler. The inserts were observed stacked high, but not above the fill line. It was discussed to monitor temperatures relative to the amount of product stocked in each insert.

[CA] PHFs shall be held at 41°F or below while cold holding.

[COS] Products were placed in reach in unit below to cool.

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

Inspector Observations:

1. Measured one container of cooked marinara sauce at 98F at the warmest parts of the container at the back preparation area with a melted ice paddle. The prep cook stated the sauce was cooked and cooled approximately 1 hour prior.

2. Measured one container of tomato sauce at the pizza preparation area at 58F. The prep cook stated the sauce was prepared and placed in the small cold top insert less than 30 minutes prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hour

[COS] 1. The ice paddle was replaced with a new paddle to rapidly cool to 70F within 1 hour.

2. It was discussed with the prep cook that the open top refrigeration unit cannot sufficiently cool and shall be used for holding only. The sauce was replaced with a batch prepared from the previous day and relocated to the reach in cooler

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:

Measured the sanitizer concentrations at bar low temperature dish machine and back warewashing unit at 25 ppm chlorine while in active use.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Both units were primed for sanitizer to provide a final rinse solution of 50 ppm chlorine. Autochlor was called during this inspection to service the units.

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K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed multiuse utensils at the cooks line stored in standing water measured at 76F.

[CA] Utensils shall be stored 1) in food with handles above top of the food, 2) in running water, 3) in water measuring 135F or above, or 4) at room temperature if washed within 4 hours of initial use.

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

Inspector Observations:

Observed the lights above the warewashing area to be uncovered/unprotected

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

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:

Observed a leak at the left compartment of the three compartment sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Observed the grout between the quarry floor tiles to be heavily deteriorated below the dishmachine.

[CA] Maintain the flooring in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
TOMATO SAUCE	COLD TOP PREP COOLER	41.00 Fahrenheit	
COOKED BROCCOLI	WALK IN COOLER	38.00 Fahrenheit	
COOKED PASTA	WALK IN COOLER	39.00 Fahrenheit	
WATER	BAR THREE COMPARTMENT SINK	128.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	130.00 Fahrenheit	
TOMATO	REACH IN UNIT AT PIZZA STATION	39.00 Fahrenheit	
WATER	BAR HAND WASHING SINK	106.00 Fahrenheit	
WATER	HAND WASHING SINK	108.00 Fahrenheit	
COOKED PASTA	REACH IN COOLER ACROSS COOKS LINE	40.00 Fahrenheit	
GROUND MEAT	COLD TOP PREP COOLER ACROSS COOKS LINE	41.00 Fahrenheit	
CHEESE	COLD TOP UNIT AT PIZZA STATION	37.00 Fahrenheit	
SAUSAGE	REACH IN COOLER AT PREP NEAR COOKS LINE	41.00 Fahrenheit	
CALAMARI	REACH IN COOLER AT PREP NEAR COOKS LINE	40.00 Fahrenheit	
FISH	COOKS LINE	158.00 Fahrenheit	FINAL COOKING TEMPERATURE
SAUSAGE	REACH IN COOLER ACROSS COOKS LINE	41.00 Fahrenheit	
TOMATO SAUCE	REACH IN UNIT AT PIZZA STATION	40.00 Fahrenheit	
MOZZERELLA CHEESE	COLD TOP UNIT AT PIZZA STATION	38.00 Fahrenheit	

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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 **6/16/2026**. 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: KRISTJAN DANDELO
PIC
Signed On: June 02, 2026