

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 FA0204877 - O2 VALLEY		Site Address 452 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 10/06/2026		Placard Color & Score GREEN 71		
Program PR0305079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name 0931 FOODS, INC		Inspection Time 10:30 - 11:45			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By KELLY				FSC Ava Zhu 11/24/2027

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					N
K07	Proper hot and cold holding temperatures			X				N
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0204877 - O2 VALLEY		Site Address 452 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 10/06/2026
Program PR0305079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name 0931 FOODS, INC	Inspection Time 10:30 - 11:45
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Corner hand sink in the back appeared to not be in use. Trash found in sink, no paper towels in dispenser, sink is soiled, box of compost bags in sink and grease bin is blocking it.*
[CA] *Clear out the sink, clean/sanitize the sink and keep accessible at all times and stocked with paper towels at all times. Relocate grease bin near the mop sink instead. [COS]*

Minor Violations

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

Inspector Observations: *Lack of person in charge in facility. [CA] At least one person shall be designated to be in charge (i.e. if manager/owner not on site).*

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

Inspector Observations: *Measured chicken and 3 bags w/tofu, meatball, mushroom at 60F. Food was placed in unit this morning. [CA] Maintain potentially hazardous food 41F and below.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Tofu and calamari are not included on TPHC log. [CA] Include these items on the log that is posted on the wall.*

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: *Thawing squid and raw sausage noted above ready to eat food/produce in walk in cooler. Raw sausage above ready to eat food in 2 door undercounter unit. [CA] Store raw meats below ready to eat food.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Food debris in single door prep unit across from fryer, floor in walk in and shelving in walk in. [CA] Clean and maintain these areas regularly.*

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: *Single door prep unit across from fryer measured at 60F. [CA] Maintain equipment to hold potentially hazardous food 41F and below.*

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

Inspector Observations: *Gas rice cooker noted outside the hood. [CA] Relocate gas rice cooker below the hood. Repeat violation*

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

Inspector Observations: *Lack of thermometer for single prep unit across from fryer and 2 door unit next to ice machine. [CA] Provide thermometers.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *A few yellow wiping cloths noted on prep table. [CA] Store wiping cloths in sanitizer solution (1/2 cap of bleach one red bucket of water, 100 ppm chlorine).*

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0204877 - O2 VALLEY	Site Address 452 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 10/06/2026
Program PR0305079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name 0931 FOODS, INC	Inspection Time 10:30 - 11:45

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
squid	3 door freezer	5.60 Fahrenheit	
cabbage	warmer	168.00 Fahrenheit	
unagi	prep unit	38.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
fish	walk in	37.00 Fahrenheit	
fried chicken	tray on rack	154.00 Fahrenheit	TPHC
milk	uc unit next to POS	41.00 Fahrenheit	
pork	warmer	150.00 Fahrenheit	
pork chop	tray on rack	99.00 Fahrenheit	TPHC
boba	container on counter	91.00 Fahrenheit	TPHC
sausage	2 door freezer	12.90 Fahrenheit	
yogurt	glass unit	39.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
ambient	walk in	30.00 Fahrenheit	

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 **10/20/2026**. 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: Kelly
employee
Signed On: October 06, 2026