

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 FA0254842 - CAFE 220		Site Address 220 UNIVERSITY AV B, PALO ALTO, CA 94301		Inspection Date 02/12/2026	
Program PR0371978 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name IYIGULSEVEN, AHMET		Inspection Time 10:15 - 11:15
Inspected By ALELI CRUTCHFIELD	Inspection Type ROUTINE INSPECTION	Consent By ASFAR	FSC Hasan Tosun 11/9/2027		

Placard Color & Score

GREEN
90

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						S
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					X	
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					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						
K39	Thermometers provided, accurate					X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: Raw shelled eggs noted above ready to eat food in 2 door refrigerator. [CA] Store raw eggs below ready to eat food. [COS]

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Unlabeled spray bottles with clear contents and blue contents. [CA] Label spray bottles with name. [COS]

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 to test sanitizer. [CA] Provide test strips.

Lack of sink plugs for 3 compartment sink. [CA] Provide sink plugs/stoppers.

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

Inspector Observations: Lack of thermometers for pepsi beverage refrigerators. Lack of stem probe thermometer to check internal food temperatures. [CA] Provide required thermometers.

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: Lack of mop hanger above mop sink. [CA] Install a mop hanger.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hummus, yogurt	glass display unit	39.00 Fahrenheit	
chicken skewer	drawer unit	37.00 Fahrenheit	
ambient	prep unit	40.00 Fahrenheit	
cucumber/tomato salad	prep unit FOH	39.00 Fahrenheit	
ambient	glass display unit	40.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
beef skewer	drawer unit	39.00 Fahrenheit	
egg plant- cooked	2 door upright	41.00 Fahrenheit	
ambient	freezerx 2	15.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
water39	hand sink	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: ZINGSTERS

NEW OWNER: URBAN TRIO, LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

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The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 3/1/2026 - 2/28/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 2/12/2026**

***Permit condition: NONE.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **2/26/2026**. 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: Afsar Mohammad
Owner
Signed On: February 12, 2026