

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 FA0275670 - TOMO TEA HOUSE		Site Address 121 LYTTON AV, PALO ALTO, CA 94301	Inspection Date 03/20/2026
Program PR0416617 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name GOOD RUN VENTURES LLC	Inspection Time 10:45 - 12:00
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By DAIJI UEHARA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: An unapproved household chest freezer within the rear drink preparation room.
[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Email inspector specification sheet of new unit prior to installation.

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: A leak from the wash side piping of the three compartment sink. [CA] Repair plumbing fixture and maintain in clean and good repair.

The hot water dispenser at the drink preparation area is directly plumbed to the hand wash sink drain pipe. [CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

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

Inspector Observations: Floor tiles within the front and rear drink preparation area have been removed and replaced with a concrete sealant. Flooring lacks a cove base.
[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambinet temp	upright fridge	39.00 Fahrenheit	
ambinet temp	rear in fridge	40.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
ambient temp	upright fridge 2	41.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
hot water	3 comp, prep, mop sinks	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Rikyu

NEW OWNER: Chefs Guild 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 FP10.

An invoice for the permit fee in the amount of \$1,377.00 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: 04/01/2026 - 03/31/2027

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 3/20/2026**

Note:

Facility may install a new espresso machine but plans to open with existing unit, submit plans to plan check prior to installation of new unit.

Existing front service counter and preparation refrigerator have been removed and replaced with a counter only. Owner stated that this area will not be used for food preparation.

Electrical plugs and light fixtures have been installed within the dining room. Plan check submission may be required.

Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above.

Go to <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx> for more information.

***Permit condition: MECHANICAL EXHAUST VENTILATION HOOD EXEMPTIONS IS APPROVED FOR TWO AVANTCO IC1800 COUNTERTOP INDUCTION RANGES. IF THERE IS A FUTURE CHANGE IN MENU OR OPERATION, OR THE USE OF THIS EQUIPMENT CAUSES ANY SANITATION, VENTILATION OR SAFETY PROBLEM, THE EXHAUST HOOD EXEMPTION MAY BE REVOKED AND AN APPROVED MECHANICAL EXHAUST SYSTEM MUST BE INSTALLED OR THE UNIT REMOVED. VENTILATION PROBLEMS INCLUDE, BUT ARE NOT LIMITED TO, EXCESS HEAT IN THE FACILITY THAT RESULTS IN UNCOMFORTABLE WORK CONDITIONS FOR EMPLOYEES. THE EXEMPTION SHALL NOT BE DEEMED TO SUPERSEDE ANY LOCAL BUILDING AND FIRE CODE REQUIREMENTS. IN THE EVENT THAT A FUTURE CHANGE OF OWNERSHIP OCCURS, THE NEW OWNER SHALL BE MADE AWARE OF THESE CONDITIONS.**

***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 **4/3/2026**. 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.

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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: Daiji Uehara
Owner

Signed On: March 20, 2026