

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 FA0285444 - NOBU HOTEL		Site Address 180 HAMILTON AV, PALO ALTO, CA 94301		Inspection Date 10/07/2026		Placard Color & Score GREEN 74		
Program PR0427926 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name PA HOTEL HOLDINGS, LLC		Inspection Time 10:30 - 12:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By RAHUL ROY				FSC Rahul Roy 04/02/2031

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				
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		N
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	X	
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		
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		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1. Cooked salmon measured at 117F in the reach in hot holding unit. Per PIC salmon was made 30 minutes prior. Reach in hot holding unit temperature was set to 130F.

[CA] PHFs shall be held at 135°F or above.

[COS] Salmon was reheated back to 165F and reach in hot holding unit temperature was set to 140F.

2. Honey dew foam measured at temperature of 57F in the bar reach in cooler. Labeling states honey dew foam was made October 2 and October 4 for the two bottles.

[CA] PHFs shall be maintained at 41F or below.

[COS] Voluntarily Condemned and Discarded.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Bulk cardboard boxes was blocked handwashing sink at the prep room.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations: The hand wash sink/ Eye washing station has no warm water available.

[CA] Hand wash sink shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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 shrimp stored on top of packaged tortillas in walk-in cooler.

[CA] All raw meats shall be stored below ready to eat foods for no further cross-contamination.

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

Inspector Observations:

Toxic bottles unlabeled in employee restroom. Per PIC, unlabeled toxic substances are stored in the employee restroom for the night cleaners' cleaning.

[CA] Chemicals shall be properly labeled with common name.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

1. Observed unlabeled white powder inside food bulk container in the bakery room.

[CA] All bulk food container shall be properly labeled with the common name.

2. Observed unlabeled brown ingredients container on the ground of kitchen line floor.

[CA] All bulk food containers shall be properly labeled with the common name and be stored 6 inches off the ground.

3. Observed plastic and stainless steel metal food containers below sewage pipe line in the locker room.

[CA] Storage of food containers shall be maintained in a storage area that are clean and dry to prevent contamination (sewer line).

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

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Inspector Observations:

Employee restroom had no toilet paper provided in dispenser.

[CA] Toilet paper shall be provided in a installed dispenser at each toilet facility.

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:

1. Side door was left open with no active activity observed.

[CA] Keep doors closed to prevent vermin entrance.

2. Mops in prep room area was not hanging properly.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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

Inspector Observations:

Observed missing ceiling panel inside the employee locker room.

[CA] Install/repair missing ceiling panel.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
Uni	Cooler drawer #2 (Sushi bar)	41.00 Fahrenheit	
Sushi rice	Rice cooker (Sushi bar)	114.00 Fahrenheit	TPHC.
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Raw tuna	Top counter reach in cooler	45.00 Fahrenheit	Prepped 30 mins prior.
Raw salmon	Sushi cold holder #1	41.00 Fahrenheit	
Coffee ice cream	Bakery prep line reach in freezer	-2.70 Fahrenheit	IR.
Milk	Drink station reach in cooler	39.00 Fahrenheit	
Cooked shrimp	Cooler drawer #1 (Sushi bar)	37.00 Fahrenheit	
Raw tuna	Sushi cold holder #2	42.00 Fahrenheit	Prepped 1 hour prior.
Sushi rice	Rice cooker (Sushi bar)	3.80 pH	
Pooled eggs	Bakery prep line table	82.00 Fahrenheit	Prepped 19 mins prior. Increasing temperature by small increments.
Hot water	Mechanical warewashing machine	163.00 Fahrenheit	
Raw beef	Prep line reach in cooler	35.00 Fahrenheit	IR
Cooked cod	Walk-in cooler	49.00 Fahrenheit	Prepped 30 mins ago prior.
Sauce	Walk-in cooler	38.00 Fahrenheit	
Seared tuna	Sushi cold holder #3	41.00 Fahrenheit	
Quail egg	Top counter reach in cooler	47.00 Fahrenheit	Prepped 30 mins prior.
Cooked salmon	Reach in hot holding unit	117.00 Fahrenheit	
Quaternary Ammonia	Sanitizer bucket	200.00 PPM	
Raw scallop	Cooler drawer #1 (Sushi bar)	50.00 Fahrenheit	Prepped 1 hour prior.
Almond milk	Drink station reach in cooler	38.00 Fahrenheit	
Raw hamachi	Prep line reach in cooler (Sushi bar)	28.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Cooked egg whites	Stove cooler drawer	41.00 Fahrenheit	
Chocolate pudding	Bakery prep line reach in cooler	38.00 Fahrenheit	IR.
Maccaroni	Reach in hot holding unit	156.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	

Overall Comments:

Joint inspection with Colin Chu. Written report by Colin Chu.

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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 **10/21/2026**. 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: Rahul Roy
PIC
Signed On: October 07, 2026