

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 - ZINGSTERS		Site Address 220 UNIVERSITY AV B, PALO ALTO, CA 94301		Inspection Date 07/06/2026		Placard Color & Score GREEN 75		
Program PR0371978 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name URBAN TRIO LLC		Inspection Time 10:30 - 14:00			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By SMITH				FSC Afsar Mohammad 4/30/2031

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						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
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	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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		

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K48	Plan review		X
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: *Measured cole slaw on counter next to flat grill measured at 50F, individual packed sauces measured at 64F and container of sliced cheese at 50F on counter. [CA] Maintain potentially hazardous food 41F and below or 135F and above. Store cold food in refrigerator during service or provide ice baths on counters at all times. Fill containers half way to the ice bath water mark. [COS] Ice baths were set up during inspection.*

Minor Violations

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

Inspector Observations: *Lack of food handler cards available for review. [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.*

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 chicken above fries at flour station refrigeration unit. [CA] Store raw meat below ready to eat food.*

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

Inspector Observations: *Unlabeled blue chemical spray bottles. [CA] Label bottle with name of contents.*

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 quat ammonium test strips for 3 comp sink sanitizer dispenser. [CA] Provide test strips and test daily at 200 ppm.*

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: *Unsecure CO2 tanks noted. [CA] Secure CO2 tanks with a chain linked to the wall.*

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

Inspector Observations: *Lack of stem probe thermometer on site and digital thermometer display read '2' for the 2 x 3 door units. . [CA] Provide a stem probe thermometer to measure internal food temperatures and provide a portable thermometer for all refrigeration units if digital display is not operable.*

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

Inspector Observations: *Soiled wiping cloths noted on counter. [CA] Store wiping cloths in sanitizer (quat ammonium at 200 ppm) buckets in between uses or when not in use.*

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations: *Observed the following new equipment installed without prior approval from this Department:*

- Crathco juice dispenser
- Hatco glowray food warmer (warming element for top surface of food only)
- 2 x 3 door refrigeration units
- 3 basket fryer Henny Penny Computron 8000
- Dukers 2 door refrigeration unit-with 3 bin flour/batter station
- Prince castle toaster
- Vevor vibrating screen machine for flour
- Avantco panini grill

[CA] By 7/10/26 remove unapproved 3 basket deep fryer from the facility. Submit plan check application, fee, plans, specification sheets for all new equipment. All utensils and equipment shall be approved, installed properly, & meet applicable standards, either NSF approved or ANSI equivalent. Visit www.ehinfo.org -> food facility -> Plan review. Contact 408-918-3400 to speak with a plan checker on duty Mon-Fri from 730a-10a.

Failure to remove current fryer and plan submittal may result in enforcement action, fee's, re-inspection fee's

Note- spoke with owner Afsar and spoke with owner/manager Shah on the phone during inspection regarding equipment approval and requirements.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chicken pieces	counter under heat warmer	140.00 Fahrenheit	
ambient	2 door unit- back area	41.00 Fahrenheit	
rice	rice cooker	176.00 Fahrenheit	
marinated chicken	3 door unit	36.00 Fahrenheit	
sliced cheese	3 door unit	41.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
ambient	refrigerator drawer unit	32.00 Fahrenheit	
fries	counter under heat warmer	200.00 Fahrenheit	
ice cream	upright unit single door freezer	15.00 Fahrenheit	
warm water	hand sink	100.00 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 **7/20/2026**. 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.

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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: mohammed amer
supervisor

Signed On: July 06, 2026