

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 FA0269541 - THE MELT		Site Address 180 EL CAMINO REAL 705, PALO ALTO, CA 94304		Inspection Date 04/24/2025		Placard Color & Score YELLOW 69		
Program PR0401063 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FISH SIX RESTAURANT COR		Inspection Time 13:00 - 15:00			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By IGNACIO				FSC Ignacio Loaiza 1/22/2030

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					
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X					N
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		
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		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		
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: Lack of paper towel at both hand sinks. The back hand sink was blocked by cardboard boxes and not accessible. [CA] Keep dispensers stocked at all times.

Follow-up By 04/29/2025

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

Inspector Observations: Measured the following items out of temperature at front prep line:

Follow-up By 04/29/2025

Cold station pasta prep: Beef between 41-53F, shredded cheese 43F-45F. These items use ice to keep cold. Food containers were not fully submerged in ice water.

Prep unit next to flat grill station: Grilled mushrooms, grilled onions, bacon, sliced tomatoes and raw shelled eggs measured between 52-55F.

Prep unit next to hand sink (grilled cheese/sandwich prep): Various sliced cheeses measured between 50-55F.

Gallon of milk on counter measured at 45F-50F at milk shake station.

[CA] Maintain potentially hazardous food 41F and below. Discussed with manager to utilize time as a public health control and label the food items with time labels. Provided TPHC (time as a public health control) handout- complete hand out by inspection.

Provide time labels daily, every 4 hours to the following food items below:

Prep unit next to flat grill station- Grilled mushrooms, grilled onions, bacon, sliced tomatoes and raw shelled eggs

Prep unit next to hand sink (grilled cheese/sandwich prep)- All containers of sliced cheese.

Milk shake station- gallon of milk.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed full covered containers of pasta, stacked on food prep counter measured between 65-79F. Measured full trays of onions, sliced cooked beef, mushrooms (all items more than 3 inches high) on a rack in walk in cooler that was prepped around 9a-10a.

Follow-up By 04/29/2025

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Properly cool these items using shallow containers, using no more than 2 inches for solid foods. Provide an additional tall baking rack (with wheels) to cool food using baking sheets so that it can be located inside or outside of the walk in, along with re-usable ice sheets and ice wands. It is highly recommended to provide a Blast Chiller to properly cool foods down.

[COS] All food was divided and placed on shallow containers with an ice bath or on additional baking sheets and located on top shelf in walk in.

Minor Violations

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K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *The chlorine dishwasher measured at 0 ppm chlorine. [CA] Repair unit to ensure 50 ppm chlorine is reached. Manually sanitize at 3 comp sink.*

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: *Observed pasta being drained and prepped at the 3 compartment sink. Observed a tray of bread on top of a trash can in the front prep area. Container of raw beef patty above ready to eat food in walk in . [CA] Prep/rinse pasta at the food prep sink only. Place food trays on counters or provide a mobile cart for the front prep area. Store raw beef below ready to eat food.*

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

Inspector Observations: *Several soiled wiping cloths noted throughout the front prep station counters. No red sanitizer buckets were set up. [CA] Provide sanitizer buckets at each station to store cloths in between uses.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
cheese	walk in	40.00 Fahrenheit	
chicken	cold prep pasta station	41.00 Fahrenheit	
ambient	single door unit- next to hand sink	36.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
beef	walk in	41.00 Fahrenheit	
cheese sauce	warmer- front	162.00 Fahrenheit	
chicken	grilled cheese prep unit	40.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	

Overall Comments:

Facility cools food, permit must be updated to FP14, risk category 3

Follow up inspection on 4/29/25

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 **5/8/2025**. 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: Nathaniel

Signed On: April 24, 2025