

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 FA0269639 - CREEKSIDE @ WOVEN CREEK		Site Address 900 ARASTRADERO RD, PALO ALTO, CA 94304		Inspection Date 02/12/2025	
Program PR0401216 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name VMWARE CAMPUS		Inspection Time 11:30 - 13:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By KAREN YOLANGCO	FSC Christina Betondo 08/30/2029		

Placard Color & Score

GREEN
94

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						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						S
K06	Adequate handwash facilities supplied, accessible			X				
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		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0269639 - CREEKSIDE @ WOVEN CREEK	Site Address 900 ARASTRADERO RD, PALO ALTO, CA 94304	Inspection Date 02/12/2025
Program PR0401216 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name VMWARE CAMPUS	Inspection Time 11:30 - 13:15
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

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

Inspector Observations: At the front service line, observed handwash sink was obstructed by movable cart. [CA] Handwash sink shall be readily accessible at all times. [COS] Employee moved cart away from handwash sink.

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: Measured the final rinse temperature of the high temperature dishwasher at 117F. Per PIC, high temperature dishwasher is only used following appropriate sanitization procedures at the 3-compartment sink. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). [SA] PIC and employees will ensure appropriate sanitization occurs at 3-compartment sink. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sanitizer (quaternary ammonia)	bucket	300.00 PPM	
cooked vegetables	hot holding	145.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	300.00 PPM	
cooked rice	blast chiller	41.00 Fahrenheit	
rice	service line	156.00 Fahrenheit	
water	high temperature dishwasher	119.00 Fahrenheit	
cut tomato	2-door upright (front line)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
eggs	2-door upright (kitchen)	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
beef stew	preparation sink	154.00 Fahrenheit	cooling
cut tomato	salad bar (self-service)	41.00 Fahrenheit	
cooked beef	service line	135.00 Fahrenheit	
cooked vegetables	2-door upright (kitchen)	41.00 Fahrenheit	
half & half	2-door upright (dry storage)	41.00 Fahrenheit	

Overall Comments:

Observed two microkitchens (Floor 1 and Floor 2) within the building are operating without a permit. Microkitchens include prepackaged snacks, refrigeration units stocked with open dairy products, and other equipment. Facility is to cease operations in microkitchens until health permit is obtained from this department.

Facility operates daily from 11:00AM-1:30PM.

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 2/26/2025. 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.

OFFICIAL INSPECTION REPORT

Facility FA0269639 - CREEKSIDE @ WOVEN CREEK	Site Address 900 ARASTRADERO RD, PALO ALTO, CA 94304	Inspection Date 02/12/2025
Program PR0401216 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name VMWARE CAMPUS	Inspection Time 11:30 - 13:15

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: Christina Betondo
Head of Culinary

Signed On: February 12, 2025