

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 FA0205014 - CROSSROADS SPECIALTY FOODS		Site Address 720 SAN ANTONIO RD, PALO ALTO, CA 94303		Inspection Date 05/26/2026		Placard Color & Score GREEN 87		
Program PR0307309 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name CROSSROADS FOODS INC		Inspection Time 14:50 - 16:40			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By MURAD ISCHANOV				FSC Exempt

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						
K06	Adequate handwash facilities supplied, accessible	X						S
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	
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	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	X	
K31	Consumer self service does prevent contamination	X	
K32	Food properly labeled and honestly presented	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *The cold water supply was turned off at the restroom hand wash sink.*

[CA] *An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.*

Repair cold water valve so that it can be on at all times.

[COS] *Cold water valve turned on.*

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

Inspector Observations: *Food stored on the floor within the rear storage area and in front of display shelves.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *Frozen dumplings and cherries displayed open within the chest freezer.*

[CA] *Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Repackaged hawa and yogurt lack ingredient labeling.*

[CA] *Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

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: *A gap of greater than 1/4 inch below and between the rear door to the facility.*

[CA] *Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Observed the addition of a open foods deli/ cake area at the front of the store.*

Area consists of the following new equipment:

1. hand wash sink
2. three compartment sink
3. preparation tables
4. 3 display case refrigerators
5. A new non-commercial water heater to support the hand wash and three compartment sink.

At the rear storage area, a one compartment food preparation sink has been installed.

Plans for the area were not reviewed and approved by the plan check department.

[CA] *A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.*

****Cease and desist all operations and open food preparation within the new area, until final plan check approval has been received from this department. Remove all foods from the area by 5/28/2026.**

Note: *Front preparation area flooring has top set vinyl baseboards. The hand wash sink is installed directly next to the three compartment sink drain board, a splash guard will be required. Water heater change to a commercial unit will be required (submit plans and gain approval prior to making the change).*

Follow-up By 05/28/2026
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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
dumpling	chest freezer	10.00 Fahrenheit	
milk	display fridge	37.00 Fahrenheit	
chlorine sanitizer	3 comp sink	100.00 PPM	
sausage	display fridge	39.00 Fahrenheit	
cake	deli case	40.00 Fahrenheit	
cheese	display fridge	38.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
hot water	rear 3 comp sink	120.00 Fahrenheit	

Overall Comments:

Note: Facility name has changed to Caravan Gourmet. Email inspector business license and name change request.

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 **6/9/2026**. 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: Murad Ischanov
Manager
Signed On: May 26, 2026