

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 FA0204883 - ZADNA | | Site Address 461 EMERSON ST, PALO ALTO, CA 94031 | | Inspection Date 07/06/2021 | |
| Program PR0306827 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name RONALD BANI HANI | | Inspection Time 09:45 - 11:00 |
| Inspected By JESSICA ZERTUCHE | Inspection Type ROUTINE INSPECTION | | Consent By RONA | FSC Not Available | |

| |
|-----------------------|
| Placard Color & Score |
| RED |
| 67 |

| 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 | | | | | S |
| K07 Proper hot and cold holding temperatures | | X | | 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 | | | | | | |
| 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 | X | |
| 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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towels not available at front handwash station. Napkins provided to rear handwash sink

Follow-up By
07/07/2021

[CA] - Ensure all handwash sinks are stocked with soap and paper towels inside dispensers at all times

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

Inspector Observations: Cooked chicken measured between 117-130F in warmer

[CA] - Maintain hot potentially hazardous foods at 135F or above.

[COS] - (Chicken to be discarded due to closure)

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found 4 nymph (baby) cockroaches on floor under kitchen handwash sink area. Also found three adult cockroaches at dishwashing area under drainboard. PIC stated she is looking for pest control service.

Follow-up By
07/07/2021

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Provide copy of pest control report at follow up inspection.

FACILITY CLOSED DUE TO THIS VIOLATION

Minor Violations

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

Inspector Observations: Food Safety manager certificate not available. Person in charge said owner/husband has it

[CA] - Food safety manager certificate shall be at the facility available for review. Ensure food handler cards are also available for review at the facility.

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: Chlorine test strips not available to check sanitizer level

[CA] -Provide chlorine test strips to check dishwasher sanitizer (at 50ppm)

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: Observed gaps between cove flooring and wall in kitchen.

[CA] -Seal gaps to eliminate any gaps that may harbor cockroaches.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed new food service area constructed in dining area. There is 3-door reach in prep unit, a one door reach in refrigerator, one steam table (no drain), a rice warmer, lamp warmer and panini grill. The floors are not cove-base, appear to be tile, the walls and ceilings are textured.

Follow-up By
08/06/2021

[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.

SUBMIT PLANS FOR THIS REMODEL NO LATER THAN 8/6/2021. OTHERWISE FACILITY WILL BE SUBJECT TO ENFORCEMENT ACTION, SUCH AS IMPOUNDING EQUIPMENT.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|---------------------------|-----------------------|-------------------|-----------------|
| chlorine sanitizer | dishwasehr | 50.00 PPM | |
| cooked chicken | warmer | 117.00 Fahrenheit | - 130 F (range) |
| beets | prep unit | 40.00 Fahrenheit | |
| hot water | prep sink | 120.00 Fahrenheit | |
| hummus | tall rear refrgerator | 39.00 Fahrenheit | |
| warm water | handwash sink | 100.00 Fahrenheit | |
| single door reach in unit | service line | 40.00 Fahrenheit | |

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/20/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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:

Signed On: July 06, 2021

Comment: Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator: Ronad Bani Hani <zadnatrading@gmail.com>