

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 FA0276179 - ZAREEN'S RESTAURANT		Site Address 365 S CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 02/20/2025		Placard Color & Score GREEN 85		
Program PR0417337 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ZAREEN KHAN		Inspection Time 11:40 - 13:25			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By YANELI				FSC Yaneli Vazquez 10/08/2029

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		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						S
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				S
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		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		X
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: *The only hand sink at the ware-wash station did not have single use towels in the dispenser.*

[CA]: *All hand sink stations shall have single use towels and soap in permanently installed dispensers at all times.*

[COS]: *Employee provided single use towels in the dispenser.*

Minor Violations

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: *Washed and wet containers stacked on top of each other at the drying rack near the ware-wash station.*

[CA]: *Equipment and utensils must be properly air dried after sanitizing and prior to stacking.*

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

Inspector Observations: *Soiled wet wiping cloth stored on prep table at cook line without being placed back into the sanitizer bucket in between use.*

[CA]: *Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.*

[COS]: *Employee placed wiping cloth into sanitizer bucket.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Toilet tissue rolls stored outside of dispenser at multiple restroom stalls.*

[CA]: *Toilet tissue rolls shall be stored in a permanently installed dispenser at all times.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chicken cutlet	2 door reach in	38.00 Fahrenheit	
raw chicken	drawer cooler 2	40.00 Fahrenheit	
vegetable salad	prep line cooler	41.00 Fahrenheit	
vegetable salad	prep line cooler drawer reach in	40.00 Fahrenheit	
samosa	hot box	145.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
beef burger	flat top grill	177.00 Fahrenheit	final cooking temp
Quat sanitizer	sanitizer bucket near hand sink at cook line	400.00 PPM	
Quat sanitizre	3 comp sink	200.00 PPM	
high temp sanitizer	high temp dish machine	179.00 Fahrenheit	
potato	drawer cooler 1	40.00 Fahrenheit	
chicken	walk in cooler	40.00 Fahrenheit	
mango lassi	2 door undercounter cooler	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
daal	steam table 1	158.00 Fahrenheit	
tikka curry	walk in cooler	41.00 Fahrenheit	
balak goshe	steam table 2	155.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	

Overall Comments:

Discussed Time As A Public Health (TPHC) with PIC.

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Copy of CDFA milk license application for yogurt machine provided to Specialist on site. Ensure license is maintained on site and available upon 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 **3/6/2025**. 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: Sergio Munoz Barriga
Assistant General Manager

Signed On: February 20, 2025