

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 FA0254842 - ZINGSTERS		Site Address 220 UNIVERSITY AV B, PALO ALTO, CA 94301	Inspection Date 07/13/2026
Program PR0371978 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name URBAN TRIO LLC	Inspection Time 13:15 - 14:45
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By MOHAMMED	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
french fries	in bowl under heat lamp	180.00 Fahrenheit	
smash burger patty	grill	175.00 Fahrenheit	
chicken thigh/tender	in bowl under heat lamp	150.00 Fahrenheit	150-180F
chicken- final cook temp	fryer	180.00 Fahrenheit	
sliced cheese	in ice bath	40.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	300.00 PPM	
coleslaw	in ice bath	41.00 Fahrenheit	

Overall Comments:

- Thermometer for units with digital display provided
- Stem probe thermometer provided
- Test strips on site
- Recommend to provided alcohol wipes to sanitize stem probe thermometer
- All spray bottles have been labeled
- Ensure ice bath for cheese and coleslaw is replenished frequently
- Continue to correct CO2 tanks violation and ensure they are secured to the wall
- Obtain food hand cards no later than 7/31/2026

Plans for all new equipment are currently in the process of submittal. Equipment plan approval and final inspection to be completed no later than 9/13/2026.

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 **7/27/2026**. 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: mohammed amer
supervisor
Signed On: July 13, 2026