

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 FA0262916 - WILDSEED		Site Address 855 EL CAMINO REAL 110, PALO ALTO, CA 94301		Inspection Date 07/24/2026		Placard Color & Score RED 75		
Program PR0387222 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WS PALO ALTO, LLC		Inspection Time 13:15 - 15:30			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL				FSC Please check FSC format. Please check FSC format.

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						
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					N
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						N
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
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 FA0262916 - WILDSEED	Site Address 855 EL CAMINO REAL 110, PALO ALTO, CA 94301	Inspection Date 07/24/2026
Program PR0387222 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name WS PALO ALTO, LLC	Inspection Time 13:15 - 15:30
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: *Lack of soap dispenser at hand sink and hand sink found with a green bucket in sink. Paper towel dispenser is located right above uncovered hamburger buns. [CA] Keep hand sink accessible at all times and ensure soap is available. Relocate burger buns so dripping hands from the hand sink do not contaminate the buns.*

REPEAT VIOLATION.

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

Inspector Observations: *Observed 1 live adult cockroach, 1 juvenile cockroach and 1 nymph cockroach located near the cooking equipment in the back kitchen. Observed 1 dead adult cockroach below prep table across from cooking equipment in the back kitchen.*

[CA] Facility is closed due to live activity of cockroaches. Facility shall be free of vermin.

Note- reviewed pest control report 6/12/26 and stated cockroach activity found and instructed to clean food debris on equipment etc.

Contact this inspector at 669-677-1075 to obtain written approval to re- open facility. Email checklist and pest control report to aleli.crutchfield@deh.sccgov.org. After hours re-inspection fee's will be invoiced. Payment must be made prior to inspection. Email proof of receipt to inspector.

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: *Hot water measured at 101F at 3 compartment sink. [CA] A minimum of hot water of 120F is required at all times.*

Follow-up By
07/27/2026

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

Inspector Observations: *Observed box of corn stored on floor. [CA] Store food 6 inches off of the floor on dunnage racks.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed grease/food debris build up below prep table in back, shelving, in between refrigeration units/cooking equipment. [CA] Clean and sanitize equipment regularly.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Light bulb is out at hood in back kitchen. [CA] Install a light bulb.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0262916 - WILDSEED	Site Address 855 EL CAMINO REAL 110, PALO ALTO, CA 94301	Inspection Date 07/24/2026
Program PR0387222 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name WS PALO ALTO, LLC	Inspection Time 13:15 - 15:30

Measured Observations

Item	Location	Measurement	Comments
chlorine	dishwasher-kitchen	100.00 PPM	
quat ammonium	3 comp sink dispenser	200.00 PPM	
ambient	walk in	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
ambient	freezer upright	7.00 Fahrenheit	
cooked eggplant	drawer unit - 6 drawer	41.00 Fahrenheit	
carrot salad	prep unit	41.00 Fahrenheit	
watermelon cut	salad prep unit	39.00 Fahrenheit	
red quinoa	prep unit across grill	41.00 Fahrenheit	
curry sauce	walk in	38.00 Fahrenheit	
hot water	3 comp sink	101.00 Fahrenheit	

Overall Comments:

1. Observed Vermin: Documented in the following areas:

1 live adult cockroach, 1 juvenile cockroach and 1 nymph cockroach located near the cooking equipment in the back kitchen.

Observed 1 dead adult cockroach below prep table across from cooking equipment in the back kitchen.

2. Photographs: None taken.

3. Supervisor Notified: Anjani Sircar

4. Notification: The person in charge during inspection, Chef Michael, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

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 **8/7/2026**. 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.

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: michael whiteman
area chef
Signed On: July 24, 2026