

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 FA0204704 - TESLA DEER CREEK CAFE		Site Address 3500 DEER CREEK RD, PALO ALTO, CA 94304		Inspection Date 07/01/2026		Placard Color & Score GREEN N/A		
Program PR0301843 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name COMPASS ONE, LLC		Inspection Time 11:10 - 14:10			
Inspected By JOSHUA LUCES		Inspection Type RISK FACTOR INSPECTION		Consent By ERIC PETERSON / SYDNEE HUHYN				FSC DILLON HOANG 8/11/2028

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						
K07	Proper hot and cold holding temperatures		X		X			S
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	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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	X
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		
K49	Permits available		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

Measured the following foods at their respective temperatures; the PIC noted the foods were cooked and placed in the hot holding units approximately 30 minutes prior:

- Two trays of pasta at 107F and 115F
- One tray of shrimp at 86F
- One dish of sauce at 89F
- One tray of chicken at 120F

[CA] Maintain PHF at 135F or above for hot holding.

[COS] The above items were relocated to the oven to reheat.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Observed multiple foods held at the service line at ambient temperature (pizza, quesadilla) without time labeling or written time as a public health control procedure. The PIC indicated that all foods at the service line are discarded after service and foods are placed out at 10:30AM and discarded at 2:00PM.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Measured one container of cooked salsa between 83F at the middle of the container and 51F at the exterior portions. It was discussed with the food employee that the salsa was prepared 1.5 hours prior and placed in the reach in unit.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours using approved methods.

[COS] The salsa was relocated to an ice bath at the back preparation area to rapidly cool.

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

Inspector Observations:

Measured two sinks with an automatic mixing valve at the back preparation area providing water temperatures of 124F and 115F when handwashing.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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

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Inspector Observations:

Observed an accumulation of pink grime on the top lip of the ice machine.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations:

Measured sanitizer concentration in multiuse wiping cloth bucket at front service area below 200 ppm quaternary ammonia.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] Wiping cloth bucket sanitizer was changed at this time.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed handwashing sink at back preparation area closest to cafe to be slowly draining.

[CA] Repair plumbing fixture and maintain in clean and good repair.

[COS] Facilities on site cleared the drain.

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 around the large vertical piping in the dry storage area.

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

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations:

Facility does not have a valid health permit. Change of ownership occurred February 2026.

Submit a completed facility evaluation packet and applicable fee within 48 hours.

Due to operating without a valid health permit, facility will incur a 25% penalty of annual permit fee.

Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

[CA] A food facility shall not be open for business without a valid health permit.

[SA] Facility will submit completed facility evaluation by 7/3/2026; operator was directed to Environmental Health website page "Request a fixed food facility evaluation." Application and submission requirements were reviewed with operator at time of inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
COOKED BEANS	WALK IN COOLER	40.00 Fahrenheit	
COOKED CHICKEN	HOT BOX	140.00 Fahrenheit	
CHICKEN	WALK IN COOLER	41.00 Fahrenheit	
CHEESE	UPRIGHT COOLER	40.00 Fahrenheit	
SLICED MEAT	UPRIGHT COOLER	41.00 Fahrenheit	
PASTA	OVEN	187.00 Fahrenheit	REHEATING TEMPERATURE
WATER	FRONT HAND WASHING SINK	108.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	124.00 Fahrenheit	
COOKED RICE	HOT BOX	139.00 Fahrenheit	
PASTA	WALK IN COOLER	51.00 Fahrenheit	COOLING
PLATE READER	HIGH TEMP DISH MACHINE	167.00 Fahrenheit	PLATE LEVEL
CHICKEN	HOT BOX	137.00 Fahrenheit	
RICE	WALK IN COOLER	41.00 Fahrenheit	
MILK	CAFE COOLER	41.00 Fahrenheit	

Overall Comments:

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 **7/15/2026**. 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: SYDNEE HYUNH
PIC
Signed On: July 01, 2026