

# 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 FA0289347 - TARO SAN JAPANESE NOODLE BAR		Site Address 180 EL CAMINO REAL 717, PALO ALTO, CA 94304		Inspection Date 07/08/2025	
Program PR0433784 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TARO SAN LLC		Inspection Time 10:30 - 12:20
Inspected By ALELI CRUTCHFIELD	Inspection Type ROUTINE INSPECTION	Consent By CRUZ	FSC Not Available		

Placard Color & Score

**YELLOW**

**72**

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						S
K07 Proper hot and cold holding temperatures		X					
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods		X					N
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	X	
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	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		
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

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

**Inspector Observations: Measured takoyaki, whole tuna, roe between 50-53F at sushi prep unit. [CA] Maintain potentially hazardous food 41F and below. [COS] Relocate all animal proteins (seafood, chicken etc) in other reach in unit.**

Follow-up By  
07/11/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Measured 6 large slabs of pork belly stacked and in one covered container, measuring between 62-64F that was prepared yesterday. [CA] Rapidly cooled food from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Recommend to slice the slabs of pork to cool down quickly on baking sheets prior to placing in refrigerator. Food may be covered once it reaches 41F. [COS]Pork belly was discarded in trash. See VC&D form.**

Follow-up By  
07/11/2025

### Minor Violations

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

**Inspector Observations: Expired food safety manager's certificate noted on file. [CA] At least one person at this location must be food safety certified. Renew immediately.**

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: Measured quat ammonium at sanitizer dispenser at 0 ppm. The sanitizer bottle found almost empty. [CA] Maintain sanitizer at sink at 200 ppm. [COS] Sanitizer was replaced with a new bottle.**

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: Lack of quaternary ammonium test strips. [CA] Provide test strips and test at 200 ppm daily.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Sushi prep unit noted with ambient temperature of 50-53F. [CA] Repair/service unit to ensure potentially hazardous food is held 41F and below at all times.**

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 leaking faucet at hand sink next to noodle prep station and at 3 compartment sink. [CA] Repair the leak.**

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
water	hand sinks- all	100.00 Fahrenheit	
tofu	2 door reach in	40.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	0.00 PPM	re check- 200 ppm
sliced egg	prep unit - back prep	39.00 Fahrenheit	
cooked mushrooms/cabbage	counter	110.00 Fahrenheit	TPHC
ambient	2 door reach in	40.00 Fahrenheit	
chlorine	dishwasher	100.00 PPM	
sushi rice	counter	90.00 Fahrenheit	TPHC
sliced wagyu	drawer unit	41.00 Fahrenheit	
water	3 comp sink	130.00 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 7/22/2025. 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




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**Received By:** Cruz  
Manager

**Signed On:** July 08, 2025