

# 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

|                                                                                  |  |                                                            |                                |                                      |                                         |                                                                                                                                                                |  |                                    |
|----------------------------------------------------------------------------------|--|------------------------------------------------------------|--------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------------------------------|
| <b>Facility</b><br>FA0204953 - MEYHOUSE                                          |  | <b>Site Address</b><br>640 EMERSON ST, PALO ALTO, CA 94301 |                                | <b>Inspection Date</b><br>10/29/2024 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>75</b> </div> |  |                                    |
| <b>Program</b><br>PR0304045 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                            | <b>Owner Name</b><br>ESNAF LLC |                                      | <b>Inspection Time</b><br>11:15 - 13:30 |                                                                                                                                                                |  |                                    |
| <b>Inspected By</b><br>TRAVIS KETCHU                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                                | <b>Consent By</b><br>MURSEL KARATAS  |                                         |                                                                                                                                                                |  | <b>FSC</b> Omer Artun<br>4/18/2028 |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| 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     |       | 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                                                        | X   |     |
| 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                                                      |     |     |
| 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                                                |     |     |
| 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                                    |     | X   |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                           |                                   |                                                     |                                  |
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| Program<br>PR0304045 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>ESNAF LLC                             | Inspection Time<br>11:15 - 13:30 |
| K48                                                                       | Plan review                       |                                                     |                                  |
| K49                                                                       | Permits available                 |                                                     | X                                |
| K58                                                                       | Placard properly displayed/posted |                                                     |                                  |

## Comments and Observations

### Major Violations

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations:** *Observed the use of vacuum sealing bags to store assorted raw beef cuts and sliced fish within the upstairs freezer.*

**[CA]** *The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.*

**[COS]** *Beef and fish were removed from vacuum sealing bags at the time of inspection.*

*Chef stated that they intend to use ziptoc bags going forward.*

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations:** *Employees eating lunch at the cook line preparation table.*

**[CA]** *No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.*

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

**Inspector Observations:** *The cook line hand wash sink cold water valve in non-functional.*

**[CA]** *An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** *The janitorial sink drain is slow draining.*

**[CA]** *Clear drain so that it is free flowing.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *Observed raw shell eggs stored above RTE vegetables within the walk in fridge.*

**[CA]** *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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

**Inspector Observations:** *Observed the installation of a dry aging refrigerator in the upstairs area. Upstairs area lacks approved floors, walls, and ceilings.*

**[CA]** *Food or food related equipment shall be stored in approved areas. Relocate unit into the approved kitchen or dry storage room.*

*Only prepackaged products in their original containers shall be stored upstairs.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *Observed a hole in the wall behind the warewashing machine area spray sink.*

**[CA]** *Repair holes in structure and maintain in good repair to prevent pest harborage.*

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

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**Inspector Observations: --48 HOUR NOTICE--**

**Our records indicate this facility is operating without a valid permit and has a delinquent account.**

**Your balance due is \$2,153.75**

**Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).**

**A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. 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.**

**[COS] Facility submitted payment at the time of inspection.**

## **Performance-Based Inspection Questions**

N/A

## **Measured Observations**

| Item               | Location                        | Measurement       | Comments            |
|--------------------|---------------------------------|-------------------|---------------------|
| raw fish           | under grill fridge              | 39.00 Fahrenheit  |                     |
| raw cook           | cook line 2 door upright fridge | 40.00 Fahrenheit  |                     |
| steak              | 1 door upright fridge           | 36.00 Fahrenheit  |                     |
| hot water          | bar warewashing machine         | 160.00 Fahrenheit |                     |
| chlorine sanitizer | warewashing machine             | 100.00 PPM        |                     |
| rice               | walk in fridge                  | 38.00 Fahrenheit  |                     |
| sliced tomatoes    | open top prep fridge            | 39.00 Fahrenheit  |                     |
| cooked potatoes    | 2 door upright fridge           | 37.00 Fahrenheit  |                     |
| milk               | reach in fridge                 | 40.00 Fahrenheit  |                     |
| beef               | prep fridge                     | 39.00 Fahrenheit  |                     |
| hot water          | 3 comp, prep sinks              | 120.00 Fahrenheit |                     |
| cooked veggies     | 2 door upright fridge           | 160.00 Fahrenheit | cooling shallow pan |

## **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 **11/12/2024**. 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.

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## 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:** mursel karatas  
pic  
**Signed On:** October 29, 2024