

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 FA0204564 - PALO ALTO CAFE		Site Address 2675 MIDDLEFIELD RD A, PALO ALTO, CA 94303		Inspection Date 06/30/2025	
Program PR0307408 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KERMANS SHAHI, KEYVAN		Inspection Time 10:30 - 12:00
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By FELIPE (EMPLOYEE)	FSC Robert Jensen 01/29/2027		

Placard Color & Score

GREEN
79

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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								
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								X		
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										
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 FA0204564 - PALO ALTO CAFE	Site Address 2675 MIDDLEFIELD RD A, PALO ALTO, CA 94303	Inspection Date 06/30/2025
Program PR0307408 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KERMANSHAHI, KEYVAN	Inspection Time 10:30 - 12:00
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: 1. On the preparation counter, measured milk and half & half at 60F. Per staff, foods were taken out of refrigeration approximately 30 minutes prior to temperature measurement. 2. In the preparation unit, measured ham in plastic bag from 45-52F. The plastic bag is not fully submerged into the preparation unit. Per staff, ham was relocated from refrigeration to preparation unit insert approximately 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] 1. Staff relocated milk to under counter refrigeration for rapid cooling. 2. Staff moved the ham to the under counter refrigeration for rapid cooling. Staff to close preparation unit lid when not in active service.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed handwash sink in the back area is fully obstructed by linen washing machine. [CA] Handwash sink shall be fully stocked and accessible at all times.

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 chlorine concentration in the warewashing machine at 0 ppm. No active warewashing during inspection. [CA] Chlorine in the warewashing machine shall be maintained at 50 ppm, or as per manufacturer's specifications. [COS] PIC repaired chlorine dispenser for warewashing machine on-site. The dishwasher is now testing at 50 ppm.

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

Inspector Observations: Measured the maximum water temperature at the 3-compartment sink at 115F. [CA] Water shall be supplied at a minimum of 120F as measured at the faucet.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Measured chlorine sanitizing concentration above 200 ppm in the sanitizer bucket. [CA] Chlorine sanitizer shall be maintained from 100-200 ppm, or as per manufacturer's specifications.

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

Inspector Observations: **REPEAT VIOLATION** Observed active use of oven and two burners (ChefMaster Professional Portable Butane Stove) at the front preparation area to cook eggs and reheat roast beef without hood ventilation. [CA] Discontinue the use of unapproved burners. Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility to submit plans or apply for hood exemption to Plan Check Department.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0204564 - PALO ALTO CAFE	Site Address 2675 MIDDLEFIELD RD A, PALO ALTO, CA 94303	Inspection Date 06/30/2025
Program PR0307408 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KERMANSHAHI, KEYVAN	Inspection Time 10:30 - 12:00

Measured Observations

Item	Location	Measurement	Comments
milk	2-door upright cooler (back)	41.00 Fahrenheit	
ham	2-door preparation unit	49.00 Fahrenheit	45F-52F
shelled eggs	2-door upright cooler	41.00 Fahrenheit	
shelled eggs	2-door under counter	41.00 Fahrenheit	
sanitizer (chlorine)	bucket	200.00 PPM	above
sanitizer (chlorine)	mechanical dishwasher	0.00 PPM	
milk	preparation counter	60.00 Fahrenheit	
water	3-compartment sink	115.00 Fahrenheit	
ice cream	chest freezer	-4.00 Fahrenheit	
cream cheese	2-door upright cooler	41.00 Fahrenheit	
cut tomato	2-door preparation unit	39.00 Fahrenheit	
dough	1-door upright freezer	19.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
milk	2-door under counter	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 **7/14/2025**. 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



Received By: Kayvan Alikermanshahi
Owner
Signed On: June 30, 2025