

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 FA0204877 - O2 VALLEY		Site Address 452 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 03/28/2023	
Program PR0305079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name 0931 FOODS, INC		Inspection Time 13:15 - 15:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By AVA ZHU	FSC Ava Zhu 11/24/27		

Placard Color & Score
GREEN
79

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures			X	X			N
K08 Time as a public health control; procedures & records		X		X			N
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	X	
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		
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Per employee and manager, the fried chicken and sausage by the deep fryer and the boba at the front counter are subject to Time as a Public Health Control (TPHC). At time of inspection the PHFs were not time-marked and written procedures are not available. [CA] Potentially hazardous foods that are not under temperature control and subject to time shall be time-marked where it shall be discarded if not used within 4 hours. Written procedures shall also be available upon request.

[COS] Per manager, the PHFs were prepared at 1 pm and shall be discarded if not used by 5 pm.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Raw pork holding at the back of the facility was measured at 47F. [CA] Potentially hazardous foods (PHFs) when cold holding shall be held at or below 41F.

[COS] Employee relocated the pork into the walk-in cooler.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Packaged rice cakes observed thawing in standing water located at the food preparation sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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: 1) Open container of raw pork was stored directly on top of bulk container of flour. [CA] Store raw food items separate from other foods to prevent cross-contamination.

2) Peels potatoes were placed on the drain board of the three compartment sink. [CA] Store foods in a location and manner where it is not likely to be contaminated (ie. splashing)

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: Lid for bulk container of flour is missing and replaced with a wood boards. [CA] Replace missing lid with one that properly fits the bulk container.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Cardboard is reused to line cart used to hold seasonings and sauces. Cardboard is observed with visible debris from food and oils. [CA] Discontinue the use of cardboard and use material that is smooth, durable, nonabsorbent, and easily cleanable.

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

Inspector Observations: Heavy accumulation of debris on the floor under the three compartment sink and storage shelves located at the back of the kitchen. [CA] Clean floors on a regular basis to prevent the accumulation of debris.

Performance-Based Inspection Questions

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Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
milk	Walk-in cooler	40.00 Fahrenheit	
Yogurt	Reach-in cooler	41.00 Fahrenheit	
Chicken	On cart next to deep fryer	66.00 Fahrenheit	TPHC
Pork	Walk-in cooler	39.00 Fahrenheit	
Rice	Hot holding	148.00 Fahrenheit	
Chicken	Cooked	172.00 Fahrenheit	
Liquid eggs	Walk-in cooler	40.00 Fahrenheit	
Raw pork	Back of the kitchen	47.00 Fahrenheit	
Milk	Reach-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken	Walk-in cooler	38.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Pork belly	Hot holding	137.00 Fahrenheit	
Sausages	On cart next to deep fryer	133.00 Fahrenheit	TPHC
Tofu and eggplant	Hot holding	135.00 Fahrenheit	

Overall Comments:

Discussed with manager and provided handouts for TPHC, warewashing, and proper storage.

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 **4/11/2023**. 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: Ava
Owner

Signed On: March 28, 2023