

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 FA0204871 - TERUN	Site Address 448 S CALIFORNIA AV, PALO ALTO, CA 94306	Inspection Date 06/04/2025
Program PR0306872 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MARCO POLO MANAGEMEN	Inspection Time 12:00 - 13:00
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By JOE SARUBBI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Next to the cook line, observed cooked pork stored on the preparation counter measuring at 62F. Per chef, cooked pork was prepared 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Chef relocated cooked pork to the under counter refrigeration for cooling.

Minor Violations

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

Inspector Observations: Observed lack of soap at the handwash sink at the bar. The nearby handwash sink in the kitchen is fully stocked and accessible. Per PIC, staff are directed to wash hands in the kitchen where main food preparation is occurring. [CA] Handwash sink shall be fully stocked with soap and single use towels at all times. [COS] Handwash sink was stocked with portable soap bottle.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cauliflower	preparation inserts (2)	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
tomato sauce	walk-in cooler	41.00 Fahrenheit	
pasta	walk-in cooler	41.00 Fahrenheit	
cooked steak	preparation counter	62.00 Fahrenheit	
tomato sauce	preparation counter	102.00 Fahrenheit	Cooling. Per PIC, cooked 30 minutes ago.
tomato basil soup	preparation counter	110.00 Fahrenheit	Cooling. Per PIC, cooked 30 minutes ago.
water	handwash sink	100.00 Fahrenheit	
cherry tomato	preparation unit (1)	41.00 Fahrenheit	
soft cheese	preparation inserts (2)	41.00 Fahrenheit	
roasted pepper	preparation unit (pizza)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
cheese	preparation unit (pizza)	41.00 Fahrenheit	
eggplant	sheet tray on rack	91.00 Fahrenheit	Cooling. Per PIC, cooked 30 minutes ago.
cherry tomato	preparation inserts (1)	41.00 Fahrenheit	
cheese	1-door glass refrigeration	41.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0157003.

Observed active cooling of 10+ food items (sauces, soups, etc.) during this inspection. Discussed with PIC that permit category is to be changed upon review.

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 **6/18/2025**. 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.

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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



Received By: Joe Sarubbi
Manager

Signed On: June 04, 2025