

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 FA0204869 - RANGOON RUBY BURMESE CUISINE		Site Address 445 EMERSON ST, PALO ALTO, CA 94301		Inspection Date 10/21/2025		Placard Color & Score GREEN 57		
Program PR0306898 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE, MALCOLM		Inspection Time 11:00 - 13:30			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By LOUIS				FSC Not Available

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					N
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	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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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

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

Inspector Observations: *Measured veggie curry, pork curry, beef curry, lamb curry in single door prep unit between 50-55F. Ambient temperature of unit measured at 53F. Measured boiled rice noodles, flat noodles, boiled eggs between 57-58F in under counter single door unit. Ambient temperature of unit measured at 58F. [CA] Maintain potentially hazardous food 41F and below. [COS] Food was discarded in trash.*

Measured large containers of veggie curry, chicken curry and lamb curry at 70F delivered this morning from commissary kitchen (Dickey's BBQ Pit) 604 5th ave in Redwood City. Employee stated these items are delivered daily in the morning and typically are frozen when received. Per employee and Redwood city chef, food was done cooking at 1030a this morning. [CA] All food received shall be measured with a stem probe thermometer by employee at Palo Alto location and shall be 41F or below or 135F and above. [COS] Portion of food for lunch service was reheated to 165F and placed in warmer and the remaining food was cooled down in ice baths in the walk in cooler.

Minor Violations

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

Inspector Observations: *Lack of valid food safety managers certificate. [CA] At least one person must be food safety certified. Renew immediately.*

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

Inspector Observations: *Observed ice scoop in standing water inside the hand sink across from freezer where ice cream is stored. [CA] Keep hand sink unobstructed and do not store ice scoop inside the hand sink.*

REPEAT VIOLATION

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: *Observed mold like build up inside interior panel of ice machine. [CA] Clean/sanitize the panel weekly.*

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

Inspector Observations: *Hot water at 3 comp sink measured at 110F. Maintain 120F and above.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed 1-2 flies in kitchen. [CA] Eliminate flies.*

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

Inspector Observations: *Observed a box of frozen food product inside the 3 compartment sink. [CA] Thaw food in the walk in over night or under running water at 70F or less for no more than 2 hours at the food prep sink.*

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: *Raw eggs noted above produce in walk in cooler. [CA] Store raw eggs below ready to eat food.*

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

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Inspector Observations: Observed plastic single use to go containers used as scoops for bulk dry ingredients.
[CA] Replace containers with multi-use scoops with handles.

Bag of onions stored on floor in walk in. [CA] Store food 6 inches off of floor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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 chlorine test strips available to test chemical dishwashers. [CA] Provide test strips and test units daily at 50 ppm chlorine.

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: Single door prep unit and under counter single door prep refrigerator are measuring at an ambient temperature of over 50F. [CA] Repair/replace the unit to ensure food is held 41F and below. Maintain ideal range between 35-38F.

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

Inspector Observations: One light bulb is out at the ventilation hood unit. [CA] Install a new light bulb.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of thermometers for all refrigerators (2 units) by the cook line area. Provide thermometers and locate at warmest part of unit.
Recommend to zip tie the thermometer to the front rack.

Lack of stem probe thermometer to check internal temperature of food. [CA] Provide at least 2 stem probe thermometers.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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

Inspector Observations: Observed heavy dust and food debris on ceiling and vent unit by the food prep units at the cookline area. [CA] Clean the walls and vents.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
potatoes cooked	3 door prep unit	35.00 Fahrenheit	
chicken curry	warmer unit	150.00 Fahrenheit	
coconut rice	rice cooker	154.00 Fahrenheit	
ambient	walk in	35.00 Fahrenheit	
brown rice	rice cooker	155.00 Fahrenheit	
chlorine	dishwasher- bar	50.00 PPM	
water hand sink	restroom	100.00 Fahrenheit	
beef	3 door prep unit	32.00 Fahrenheit	
chlorine	dishwasher undercounter	50.00 PPM	
water	hand sinks- all	100.00 Fahrenheit	
chlorine	dishwasher upright	50.00 PPM	
ambient	freezers x 4	15.00 Fahrenheit	below 15F
water	3 comp sink	120.00 Fahrenheit	

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Overall Comments:

FOLLOW UP INSPECTION SCHEDULED FOR 10/28/25

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 **11/4/2025**. 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: Eva Valle Wang

Signed On: October 21, 2025