

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0272139 - TESLA 3000 HANOVER (LOWER LEVEL KITCHEN)		Site Address 3000 HANOVER ST, PALO ALTO, CA 94304		Inspection Date 02/19/2026	
Program PR0411582 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, INC		Inspection Time 13:30 - 14:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By ERIC P.		FSC Colby Reade 3/8/27	

Placard Color & Score
N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Hand wash station next to the cook line is missing a soap dispenser at the time of inspection.

[CA] Install a new soap dispenser within the hand wash station.

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 within the facility was measured at 109°F at the time of inspection.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks (100°F).

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

Inspector Observations: Ceiling panels are missing around the kitchen area.

[CA] Install new ceiling panels.

Education

K01S - Demonstration of knowledge; food manager certification

K06S - Adequate handwash facilities: supplied or accessible

K14S - Food contact surfaces clean, sanitized

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-Compartment/prep/mop sinks	109.00 Fahrenheit	Adjust to a minimum of 120°F
Ice cream	Walk in freezer	5.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Ranch	Walk in	39.00 Fahrenheit	
Milk	Walk in	38.00 Fahrenheit	

Overall Comments:

Facility has still not started operations within the kitchen area.

- Per PIC, they would like to keep the permit active because they are trying to get an operation started within the kitchen.

- Contact this department when operations begin to perform a routine inspection.

A Risk Factor Assessment/ Structural Review was provided during non-operation hours. Provided inspection, discussion and education focused on observed and non-observed risk factors known to contribute to foodborne illness.

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 **3/5/2026**. 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: Eric P.
Supervisor

Signed On: February 19, 2026