

**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**

|  |  |  |                                   |                                      |   |
|--|--|--|-----------------------------------|--------------------------------------|---|
| <b>Facility</b><br>FA0289347 - TARO SAN JAPANESE NOODLE BAR                      |  | <b>Site Address</b><br>180 EL CAMINO REAL 717, PALO ALTO, CA 94304 |                                   | <b>Inspection Date</b><br>07/11/2025 |   |
| <b>Program</b><br>PR0433784 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |  | <b>Owner Name</b><br>TARO SAN LLC |                                      | <b>Inspection Time</b><br>10:30 - 11:15 |
| <b>Inspected By</b><br>ALELI CRUTCHFIELD   | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION |  | <b>Consent By</b><br>CRUZ         |                                      |   |

|  |
|--|
| <b>Placard Color &amp; Score</b><br><b>GREEN</b><br><b>N/A</b> |
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**Comments and Observations**

**Major Violations**

Cited On: 07/08/2025

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

**Compliance of this violation has been verified on: 07/11/2025**

Cited On: 07/08/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 07/11/2025**

**Minor Violations**

N/A

**Measured Observations**

| Item       | Location      | Measurement      | Comments |
|------------|---------------|------------------|----------|
| pork belly | reach in unit | 41.00 Fahrenheit |          |

**Overall Comments:**

- a new NSF refrigeration prep unit provided
- a new faucet was installed at hand sink
- quat test strips provided
- cooling pork belly sliced/portioned in chunks

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 7/25/2025. 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:** Cruz  
 Manager  
**Signed On:** July 11, 2025