

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 FA0282331 - COUPA CAFE - LYTTON		Site Address 111 LYTTON AV, PALO ALTO, CA 94301		Inspection Date 06/30/2025		Placard Color & Score GREEN 76		
Program PR0423522 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name COUPA LYTTON CORP		Inspection Time 10:15 - 12:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By ELIZABETH OROZCO				FSC Elizabeth Orozco 07/22/2029

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				
K08	Time as a public health control; procedures & records						X	
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						
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		
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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	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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0282331 - COUPA CAFE - LYTTON	Site Address 111 LYTTON AV, PALO ALTO, CA 94301	Inspection Date 06/30/2025
Program PR0423522 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name COUPA LYTTON CORP	Inspection Time 10:15 - 12:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *In the one-door upright at the cook-line: Shredded beef measured 66F. Per the cook, the beef was cooked yesterday, and placed in the unit for cooling overnight.*

[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

[COS] *Shredded beef was VC&D. See VC&D report.*

Minor violation:

In the two-door upright at the cook-line: *Measured shredded beef at 58F and beans at 47F, all of which are actively cooling in small, covered cylindrical plastic containers in layers > 6 inches. Per the PIC, they had been cooked < 2 hours ago.*

[CA] *Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.*

[COS] *PHF were relocated to an ice bath for rapid cooling.*

On the counter: *Observed pulled pork cooling in a > 2 inch deep pan on top of a layer of ice. Pork measured in the range of 125F-145F. Per the PIC, it has been cooked less than 15 minutes prior.*

[CA] *When used for cooling processes, ice in ice baths shall come up to the maximum level of the food being cooled. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.*

[COS] *Ice bath was corrected.*

Minor Violations

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

Inspector Observations: *In the prep unit (upper) across from the cook-line: Vegan mayo measured 47F.*

[CA] *PHF shall be kept at or below 41F. Sauce containers shall not be filled above the refrigeration unit's fill-line.*

[COS] *Mayo and ranch-based sauces were relocated to an upright fridge.*

In the one-door upright at the cook-line: *Measured cut tomatoes and assorted vegetables at 45F.*

[CA] *PHF shall be kept at or below 41F. Keep door closed as much as feasibly possible.*

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

Inspector Observations: *In the kitchen area: Observed 3+ flies.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

Observed dog in the customer service area jumped up on the side of the front counter.

[CA] *No live animals may be allowed in a food facility, except in the following situations; decorative fish or shellfish in aquarium, animals intended for consumption if kept separated from other food and food contact surfaces, dogs under the control of on-duty uniformed law enforcement or private patrol, outdoor dining areas, and service animals.*

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)

OFFICIAL INSPECTION REPORT

Facility FA0282331 - COUPA CAFE - LYTTON	Site Address 111 LYTTON AV, PALO ALTO, CA 94301	Inspection Date 06/30/2025
Program PR0423522 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name COUPA LYTTON CORP	Inspection Time 10:15 - 12:00

Inspector Observations: *In the three door upright adjacent to the cook-line: Raw shell eggs observed to be stored over tortillas.*

[CA] *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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

Inspector Observations: *In the caulking above the 3 compartment and hand sink: Observed black, mold-like growth.*

[CA] *Clean regularly to ensure that buildup does not occur.*

On the top door of the Galaxy Equipment freezer unit: observed paint to be chipping.

[CA] *Nonfood contact surfaces shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.*

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: *In a bulk sugar bin across from the cook-line: Small cup is being used a scoop.*

[CA] *Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.*

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

Inspector Observations: *Multiple soiled wiping cloths left out on the counter.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

In the front service area: Sanitizer in wiping cloth bucket measured < 50 ppm.

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Above the handwash sink: Observed an open, uncovered employee drink.*

[CA] *Employee drinks shall be covered with a tight fitting lid in a manner that precludes possible contamination.*

Personal belongings (keys, water bottle, apron) stored above or adjacent to food prep area.

[CA] *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

[COS] *Personal items were relocated to non-food prep areas.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
cut tomatoes, assorted vegetables	one door upright	45.00 Fahrenheit	
quat sanitizer	wiping cloth bucket	50.00 PPM	<50 ppm
beans	two door upright	47.00 Fahrenheit	
shredded beef	two door upright	58.00 Fahrenheit	
ambient	front refrigerated display	34.00 Fahrenheit	
shredded beef	one door upright	66.00 Fahrenheit	VC&D. See VC&D report
warm water	hand sink	100.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	
milk	reach in	40.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
pulled pork	pan on counter	125.00 Fahrenheit	125-145F. cooling
vegan mayo	prep unit (upper)	47.00 Fahrenheit	
chlorine sanitizer	dishwasher	100.00 PPM	

OFFICIAL INSPECTION REPORT

Facility FA0282331 - COUPA CAFE - LYTTON	Site Address 111 LYTTON AV, PALO ALTO, CA 94301	Inspection Date 06/30/2025
Program PR0423522 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name COUPA LYTTON CORP	Inspection Time 10:15 - 12:00

Overall Comments:

Facility cooks and cools 5+ food products. Facility permit will be upgraded from an RC2 FP10 to an RC3 FP11. Updated billing will occur during the next billing cycle.

Joint inspection with Maverick Chin. Report written by Maverick.

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 7/14/2025. 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: elizabeth orozco
manager

Signed On: June 30, 2025