# **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 FA0230085 - ETTAN		Site Address 518 BRYANT ST, PALO ALTO, CA 94301		Inspection Date 04/11/2024
Program PR0330093 - FOOD PREP	/FOOD SVC OP 26+ EMPLOYEES RC	3 - FP17	Owner Name KIAJIA LLC	Inspection Time 13:00 - 13:40
Inspected By	Inspection Type	Consent By TIFFANY		



# **Comments and Observations**

#### **Major Violations**

Cited On: 04/10/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 04/11/2024

### **Minor Violations**

N/A

# **Measured Observations**

<u>Item</u>	<u>Location</u>	Measurement	Comments
warm water	hnadwash sink basement	107.00 Fahrenheit	
warm water	womens restroom	100.00 Fahrenheit	
hot water	prep sink basement	110.00 Fahrenheit	
warm water	mens restroom	101.00 Fahrenheit	
warm water	handwash sink main floor	105.00 Fahrenheit	
hot water	bar 3-comp	119.00 Fahrenheit	
hot water	3-comp	118.00 Fahrenheit	

# **Overall Comments:**

This is a follow up inspection, facility was closed due to lack of hot water. Water heater was replaced yesterday, 199,000BTU (like for like).

Minimum 120F hot water not provided to two prep sinks in facility.

Routine inspection will be conducted at a later date to verify minimum 120F is maintained at all sinks, except handwash sink minimum is 100F.

### Facility OK to reopen

# **FACILITY RE-OPENED / PERMIT REINSTATED**

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 4/25/2024. 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: Tiffany Wu

GM

Signed On: April 11, 2024