

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 FA0285078 - REAL PRODUCE INTERNATIONAL MARKET		Site Address 501 OXFORD AV 100, PALO ALTO, CA 94306		Inspection Date 02/27/2026		Placard Color & Score GREEN 88		
Program PR0427421 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name REAL PRODUCE INTERNATI		Inspection Time 12:05 - 13:35			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By JENNY ANGELES				FSC Ashvee Kanwar 09/16/2027

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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		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		
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		
K34	Warewash facilities: installed/maintained; test strips		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K14 - 8 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:

Spray bottle at meat department was labeled as bleach. Content of the bottle was checked with sanitizer test strip but was unable to detect chlorine residual. [corrective action] Ensure chlorine sanitizer is prepared at 100 ppm. [correction] Spray bottle was emptied. Chlorine sanitizer was prepared at time of this inspection.

Note: Sanitizing procedure was discussed with meat department employee. Cutting board and meat cutting machine must be cleaned and sanitized at least once every 4 hours. Per employee, meat department operates at 9 AM to 7 PM daily.

Minor Violations

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:

In the meat department, a bus tub was found with a hole in the corner and was repaired by sealing the hole with duct tape. Tub is used for transporting ice from ice machine to the meat display case. [corrective action] Ensure equipment is in good repair, smooth, and easily cleanable. Employee was informed to discontinue using this tub.

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:

Observed chemicals stored on the wall mounted shelf shelf in the meat department, above the 3-compartment sink and food prep sink. [corrective action] Store chemicals in a designated area below food equipment.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
smoked salmon	open display	38.00 Fahrenheit	
saffron ice cream	reach-in freezer	5.00 Fahrenheit	
lamb	display case (meat dept)	36.00 Fahrenheit	
chicken tender	open display (meat dept)	39.00 Fahrenheit	
samosa	walk-in freezer	-6.00 Fahrenheit	
jumbo quail	reach-in freezer	3.00 Fahrenheit	
beef rib eye	display case (meat dept)	38.00 Fahrenheit	
whole milk	reach-in cooler	35.00 Fahrenheit	
beef franks	open display	37.00 Fahrenheit	
black pepper cheese	reach-in cooler	41.00 Fahrenheit	
quat sanitizer	chemical dispenser (meat dept)	200.00 PPM	
yogurt drink	reach-in cooler	38.00 Fahrenheit	
ground chicken	walk-in cooler (meat dept)	30.00 Fahrenheit	
hot water	3-compartment sink (meat dept)	120.00 Fahrenheit	
hot water	prep sink (meat dept)	120.00 Fahrenheit	
warm water	men's restroom	100.00 Fahrenheit	

Overall Comments:

Note:

- Chemical dispenser in the produce room was not hooked up to any chemicals. Ensure to provide soap and sanitizer at this sink for cleaning and sanitizing of equipment.
- Faucet on the hand sink in the produce room is tilted to the side (but still operable). Repair the faucet.

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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 **3/13/2026**. 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.

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: Hanna Ayyoub
Deli Manager
Signed On: February 27, 2026