

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 FA0302633 - NOBU HOTEL PALO ALTO		Site Address 620 EMERSON ST, PALO ALTO, CA 94301		Inspection Date 10/07/2026		Placard Color & Score GREEN 74		
Program PR0444728 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PA HOTEL HOLDINGS, LLC		Inspection Time 12:35 - 16:45			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By RAHUL ROY				FSC Rahul Roy 04/02/2031

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
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		N
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		
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

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

Inspector Observations:

Observed the following PHFs out of temperature in the drink reach in cooler. Per date labeling, drink containers were opened at dates between 10/2-10/6.

- Milk 45F
- Oat milk 45F
- Heavy cream 47F
- Almond milk 46F

[CA] PHFs shall maintain at 41F or below.

[COS] Voluntarily Condemned and Discarded.

Minor Violations

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

Inspector Observations:

Handwash sink was blocked by bulk kitchen equipment at the bar.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Spicy mayo sauce measured at 47F at the kitchen prep line top counter reach in cooler, Per employee was prepped 30 minutes prior.

[CA] PHFs shall be maintained at 41F or below.

[SA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control.

K14 - 3 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:

Observed upstairs ice machine with mold like build up.

[CA] Food contact surface equipment shall be kept free of an accumulation of dust, dirt, mold, and other debris.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Warm water was not available at the handwash sink near the drink prep line coolers.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed unknown white powder inside food bulk container.

[CA] All bulk food container shall be properly labeled with the common name.

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:

Observed unknown white powder in food bulk container with stainless steel metal bowl inside.

[CA] Replace and store a scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

No probe thermometer was available, employee stated that they use a infrared thermometer to check temperatures of food.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of cooked foods shall be provided and readily available to accurately measure the internal temperatures of potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Upstairs reach in freezer #1	-2.00 Fahrenheit	
Oat Milk	Drink reach in cooler	45.00 Fahrenheit	
Caviar	Bottom reach in cooler	40.00 Fahrenheit	
Octopus	Upstairs reach in freezer #3	-3.10 Fahrenheit	
Tofu	Prep line counter reach in cooler	39.00 Fahrenheit	
Raw salmon	Upstairs walk-in freezer	-2.90 Fahrenheit	
Almond milk	Drink reach in cooler	46.00 Fahrenheit	
Raw shrimp	Cooler drawer #3	41.00 Fahrenheit	
Tobbiko	Cooler drawer #1	41.00 Fahrenheit	
Ambient	Upstairs reach in freezer #2	-2.90 Fahrenheit	
Beef patty	Cooler drawer #2	41.00 Fahrenheit	
Heavy Cream	Drink reach in cooler	47.00 Fahrenheit	
Milk	Drink reach in cooler	45.00 Fahrenheit	
Cooked cod	Kitchen prep line table	54.00 Fahrenheit	Taken out of walk-in cooler 30 mins prior.
Cooked octopus	Cooler drawer #4	41.00 Fahrenheit	
Cooked rice	Rice cooker	160.00 Fahrenheit	

Overall Comments:

Joint inspection with Colin Chu. Written report by Colin Chu.

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 **10/21/2026**. 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: Rahul Roy
PIC
Signed On: October 07, 2026