

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 FA0262916 - WILDSEED		Site Address 855 EL CAMINO REAL 110, PALO ALTO, CA 94301	Inspection Date 07/25/2026
Program PR0387222 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name WS PALO ALTO, LLC	Inspection Time 12:30 - 13:00
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By MICHAEL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 07/24/2026

K21 - 3 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: 07/25/2026

Measured Observations

N/A

Overall Comments:

- All equipment including prep table in back, shelving, in between refrigeration units/cooking equipment, floors have been cleaned. Openings found in ceiling have been sealed.
- Monitoring traps noted and were set up throughout kitchen. Next pest control service is scheduled for next week.
- Hot water temperature at 3 comp sink measured at >130F.
- Light bulb installed at hood
- Soap bottle and container with paper towels on shelf provided at cook line hand sink

Facility has been re-opened and is ok to operate.

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 **8/8/2026**. 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: michael whiteman

Signed On: July 25, 2026