

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 FA0260334 - MEDITERRANEAN WRAPS		Site Address 433 S CALIFORNIA AV, PALO ALTO, CA 94306	Inspection Date 04/10/2026
Program PR0381563 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KAN ZAMMAN CORP	Inspection Time 11:55 - 12:35
Inspected By JOSHUA LUCES	Inspection Type FOLLOW-UP INSPECTION	Consent By JUAN JIMENEZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/06/2026

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

Compliance of this violation has been verified on: 04/10/2026

Cited On: 04/06/2026

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

Compliance of this violation has been verified on: 04/10/2026

Minor Violations

Cited On: 04/06/2026

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Compliance of this violation has been verified on: 04/10/2026

Measured Observations

Item	Location	Measurement	Comments
CHOPPED BEEF	FLAT TOP GRILL	169.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
COOKED CHICKEN	FLAT TOP GRILL	178.00 Fahrenheit	
GARBANZO BEANS	WALK IN COOLER	79.00 Fahrenheit	Measured the middle portions of the food container at 79F and the corner portions of the container at 72F. The PIC stated the beans finished cooking and started the cooling process approximately 1.25 hours prior.
BEEF PATTIES	FLAT TOP GRILL	162.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted on this date to verify the continued correction of the major violations observed during the 4/6/2026 routine inspection. On this date the following corrections were observed:

- K07, Improper hot and cold holding temperatures: Multiple PHF's were measured in compliance while hot holding at the flat top grill. See measured observations

- K09, Improper cooling methods: Observed cooked garbanzo beans rapidly cooling in a shallow metal pan in the walk in cooler. See measured observations

-K34, Warewashing facilities: not installed or maintained: The facility had reinstalled the three compartment sink adjacent to the low temperature dish machine with 18" drain boards and compartment sizes of 18"x18"x12" indirectly drained to the floor sink below.

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 **4/24/2026**. 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.

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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: JUAN JIMENEZ
PIC

Signed On: April 10, 2026