

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 FA0204883 - TANE VEGAN IZAKAYA		Site Address 461 EMERSON ST, PALO ALTO, CA 94301		Inspection Date 01/30/2025		Placard Color & Score GREEN 80		
Program PR0306827 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YONGLIANG HUANG		Inspection Time 16:45 - 17:50			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By YONGLIANG				FSC Yong Liang Huang 1/28/2027

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						
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					N
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						S
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	X	
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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: Measured various types of fried tempura between 92F-130F on counter next to fryer. Measured tofu and cooked eggplant on counter on top of ice in a container at sushi bar. Sushi rice measured at 93F at sushi bar.

[CA] Maintain potentially hazardous food 135F and above or 41F and below. Fill sushi bar containers half way and ensure container is fully submerged in ice water.

[COS] Chef time marked all food to be discarded after 4 hours from time removed from temperature control. Fried food 3:30-7:30p, sushi rice 3:30-7:30p Time as a public health control handout was provided.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: A few food handler cards available for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. Copies shall be made available for review.

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

Inspector Observations: Paper towels noted on top of dispenser in restroom. **[CA]** Keep dispensers stocked at all times.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed frozen vegan meat thawing inside the hand sink. **[CA]** Thaw frozen food in food prep sink under running water no more than 2 hours at less than 70F water or under refrigeration. **[COS]**

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

Inspector Observations: Observed boxes/containers of oil, sugar, sauce stored directly on floor. **[CA]** Store food 6 inches off of the floor on approved shelving or racks.

Unlabeled bulk dry ingredient containers noted. [CA] Label with ingredient name. [COS]

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Several wiping cloths noted on counters/prep tables. **[CA]** Store wiping cloths in sanitizer (red buckets) at 200 ppm quaternary ammonium between uses/ when used more than once.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
tofu	prep unit- back area	40.00 Fahrenheit	
oyster mushroom	prep unit- back area	38.00 Fahrenheit	
miso soup	soup warmer	137.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
ambient	sushi bar case	39.00 Fahrenheit	
vegan spam	refrigerator	39.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	300.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
ambient	glass sliding door unit	39.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
okra	sushi bar	41.00 Fahrenheit	

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Overall Comments:

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 **2/13/2025**. 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: yongliang huang
owner

Signed On: January 30, 2025