

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 FA0230085 - ETTAN		Site Address 518 BRYANT ST, PALO ALTO, CA 94301		Inspection Date 10/27/2025		Placard Color & Score GREEN 78		
Program PR0330093 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name KIAJIA LLC		Inspection Time 10:45 - 12:35			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By AARON				FSC Aaron Continho 3/6/2029

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						S
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				
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						
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	X	
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	X	
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: *Measured bottle of yogurt and cut tomatoes at salad prep unit between 44-48F. [CA] Maintain potentially hazardous food 41F and below. [COS] Yogurt was relocated to walk in to cool down.*

Minor Violations

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

Inspector Observations: *Observed 2 water pitchers inside the bar hand sink. [CA] Keep hand sink unobstructed at all times. [COS]*

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

Inspector Observations: *New food items were added to TPHC (time as a public health control) program but written procedures not updated to reflect the new addition. This includes lamb chop, lamb kebab, chicken patty, salmon (downstairs kitchen) and KFChicken, fried jackfruit (main level). [CA] Update the TPHC procedure for these items. [COS] Note: TPHC begins 1030a-2p and 5p-9p (2 dinner services, 5-7p and 7p-9p).*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed raw calamari and trout stored above cooked chicken/ready to eat food in walk in cooler. [CA] Store raw seafood below ready to eat food. [COS]*

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

Inspector Observations: *Lack of chlorine test strips available at bar. [CA] Provide and test unit daily.*

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 CO2 tanks not secured by wall mounted chain link. [CA] Secure CO2 tanks to wall mounted chain link. [COS]*

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

Inspector Observations: *Lack of thermometer available at salad prep unit and single door prep unit across from cookline. [CA] Provide thermometers for all refrigeration units. Note- dessert prep unit thermometer was re located to salad prep unit.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
trout marinated	walk in	40.00 Fahrenheit	
biryani sauce	walk in	40.00 Fahrenheit	
ambient	bar units	39.00 Fahrenheit	below 39F
white rice	rice cooker	160.00 Fahrenheit	
lamb sauce	warmer unit	135.00 Fahrenheit	
mango lassi	bar unit	40.00 Fahrenheit	
coconut rice	rice cooker	120.00 Fahrenheit	reheated to 165F on stove, unit plugged in
chlorine	dishwasher- bar	100.00 PPM	
water	hand sinks- all	100.00 Fahrenheit	
whipping cream	dessert prep station	37.00 Fahrenheit	
ambient	prep station - fryer	38.00 Fahrenheit	
quat ammonium	3 comp sink sanitizer dispenser	200.00 PPM	
veggie kebab	fryer prep station	41.00 Fahrenheit	
ambient	salad prep station	41.00 Fahrenheit	
rice	flat grill	156.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient	drawer unit	37.00 Fahrenheit	
ambient	walk in	35.00 Fahrenheit	
ambient	freezer walk in	3.00 Fahrenheit	
water	food prep sink	120.00 Fahrenheit	
calamari	walk in	38.00 Fahrenheit	
chlorine	dishwasher- kitchen	100.00 PPM	

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 **11/10/2025**. 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: Aaron Coutinho
Chef de Cuisine
Signed On: October 27, 2025