

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 FA0276179 - ZAREEN'S RESTAURANT		Site Address 365 S CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 01/06/2025		Placard Color & Score GREEN 89		
Program PR0417337 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ZAREEN KHAN		Inspection Time 13:45 - 15:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By SAHLIK K.				FSC Sergio Munoz 4/26/29

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						
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				S
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						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		
K27	Food separated and protected		
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		
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		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0276179 - ZAREEN'S RESTAURANT	Site Address 365 S CALIFORNIA AV, PALO ALTO, CA 94306	Inspection Date 01/06/2025
Program PR0417337 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ZAREEN KHAN	Inspection Time 13:45 - 15:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Hand wash station next to the dish washer has a damaged soap dispenser at the time of inspection.

[CA] Install a new dispenser within this hand wash station.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Grilled onions within metal tray were measured at 123°F at the time of inspection. No on a heated surface or being hot held.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Metal tray was moved to the flat grill and being re-heated to 165°F.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Beef patty within mental trays were completely covered with plastic and still in the cooling process.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[SA] PIC moved the plastic from one side of the tray to allow are flow.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Food debris noted around and under the cooking equipment at the time of inspection.

[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Beef patty	Metal tray	70.00 Fahrenheit	Cooling for about 2-hours.
Milk	Reach in	39.00 Fahrenheit	
Shelled eggs	Reach in	39.00 Fahrenheit	
Grilled onions	Metal tray	126.00 Fahrenheit	Adjust to 135°F above. SA
Curry	Hot holding (steam table)	157.00 Fahrenheit	
Tikka massala sauce	Hot holding (steam table)	164.00 Fahrenheit	
Mango lassi	Under counter refrigeration	38.00 Fahrenheit	
Sanitizer (High temp.)	Dish washer	160.00 Fahrenheit	
Raw chicken	Reach in #2	39.00 Fahrenheit	
Cut veggies	Prep table	38.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Spinach soup	Cooking	202.00 Fahrenheit	
Cut tomato	Prep table	38.00 Fahrenheit	
Cooked chicken	Cook line	199.00 Fahrenheit	Final cook temperature.
Ambient	Walk in freezer	5.00 Fahrenheit	
Cut tomato	Walk in	39.00 Fahrenheit	

Overall Comments:

NOTE

OFFICIAL INSPECTION REPORT

Facility FA0276179 - ZAREEN'S RESTAURANT	Site Address 365 S CALIFORNIA AV, PALO ALTO, CA 94306	Inspection Date 01/06/2025
Program PR0417337 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ZAREEN KHAN	Inspection Time 13:45 - 15:15

- Facility is still going through remodeling at the time of this routine inspection under SR0874974. Per PIC, they are going to contact the department soon with regards to a final inspection for the side that is under construction.

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 **1/20/2025**. 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: Sahlik K.
Manager
Signed On: January 06, 2025