

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 FA0204889 - ROOH		Site Address 473 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 01/21/2026		Placard Color & Score GREEN 84		
Program PR0304848 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GOOD TIMES RESTAURANT		Inspection Time 12:05 - 13:40			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By KANCHAN				FSC Taresh Anand 1/18/2027

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				N
K07	Proper hot and cold holding temperatures	X						S
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	X	
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	X	
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0204889 - ROOH	Site Address 473 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 01/21/2026
Program PR0304848 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GOOD TIMES RESTAURANT LLC	Inspection Time 12:05 - 13:40
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: *Lack of paper towels/paper towel dispenser at bar hand sink. [CA] Provide a paper towel dispenser with paper towels at hand sink and keep stocked at all times. [CA] A stack of paper towels were provided at hand sink.*

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Observed shellfish tags not organized in chronological order. Shellstock tags are not attached to the container they are received until empty but tags are available onsite. [CA] Shellstock tags are not maintained in chronological order correlated to the date of date the shellstock are sold or served. Keep tags attached to container of shellfish until all shellfish have been sold from that batch.*

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 seafood/chicken stored above ready to eat sauce/marinades in walk in cooler. [CA] Store raw animal proteins below ready to eat food.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Unlabeled pink sanitizer spray bottle noted at bar. [CA] Label bottle with name of contents.*

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 for the bar and kitchen dishwasher. Lack of quaternary ammonium test strips for sanitizer dispenser at 3 comp sink. [CA] Provide test strips and test units daily.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Measured ambient temperature of dessert refrigerator at 47F. [CA] Maintain units to hold potentially hazardous food 41F and below. Recommend to set temperature to 35F.*

Follow-up By
01/28/2026

The door is loose and unable to fully close completely for the appetizer unit across from the cook line. [CA] Repair the door.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Low pressure at cold water faucet at hand sink next to rice cooker. Cold faucet is in disrepair. Faucet at hand sink in between the cook line is unable to completely turn the water off. [CA] Repair faucets and ensure cold water is at adequate velocity and pressure.*

Follow-up By
01/28/2026

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility FA0204889 - ROOH	Site Address 473 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 01/21/2026
Program PR0304848 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GOOD TIMES RESTAURANT LLC	Inspection Time 12:05 - 13:40

Measured Observations

Item	Location	Measurement	Comments
chlorine	dishwasher kitchen	50.00 PPM	
saffron rice	rice cooker	150.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	200.00 PPM	
water	hand sinks- all	100.00 Fahrenheit	
pink cake	dessert unit	36.00 Fahrenheit	
saffron rice	walk in	41.00 Fahrenheit	
ambient	walk in	37.00 Fahrenheit	
chicken raw, shelled eggs	walk in	38.00 Fahrenheit	
chlorine	dishwasher bar	100.00 PPM	
raw marinated fish	3 door prep unit across cookline	39.00 Fahrenheit	
ambient	2 door freezer	13.00 Fahrenheit	
yogurt	cold appetizer unit	39.00 Fahrenheit	
ambient	bar units	38.00 Fahrenheit	
green sauce	appetizer unit across cook line	38.00 Fahrenheit	
chlorine	dishwasher #2 bar	100.00 PPM	
water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

Note-oysters are served cooked on menu.

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 **2/4/2026**. 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: Kanchan Deopa
General Manager
Signed On: January 21, 2026