

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 04/29/2025
Program PR0417337 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ZAREEN KHAN	Inspection Time 11:15 - 12:00
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By YANELI VASQUEZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *There was no paper towel supply on the handwash station located next to the mechanical dishwasher.*

[CA] *Refill the paper towel dispenser immediately. The PIC refilled the supplies (COS).*

The handwash station located next to the dishwasher was partially blocked.

[CA] *The handwash station must be easily accessible for employees to wash hand whenever it is necessary.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Mandarin oranges	Preparation fridge	41.00 Fahrenheit	
Diced tomato	Preparation fridge	41.00 Fahrenheit	
Ranch	Preparation fridge	41.00 Fahrenheit	
Hot water	Mechanical dishwasher	171.00 Fahrenheit	

Overall Comments:

Note:1. *This limited inspection is conducted for an FBI investigation.*

2. *The facility is open Monday to Sunday from 11 am to 12 am.*

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 **5/13/2025**. 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: Sahluk Khan
Manager

Signed On: April 29, 2025