

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 FA0273160 - THE MARKET AT EDGEWOOD - DELI		Site Address 2170 W BAYSHORE RD, PALO ALTO, CA 94303		Inspection Date 09/09/2026		Placard Color & Score YELLOW 58		
Program PR0413025 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NAVDEEP S DHALIWAL		Inspection Time 14:30 - 17:10			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By HARRY				FSC Not Available

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						S
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		X			
K07	Proper hot and cold holding temperatures		X		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		X			
K14	Food contact surfaces clean, sanitized		X		X			N
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		
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		
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 FA0273160 - THE MARKET AT EDGEWOOD - DELI		Site Address 2170 W BAYSHORE RD, PALO ALTO, CA 94303	Inspection Date 09/09/2026
Program PR0413025 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NAVDEEP S DHALIWAL	Inspection Time 14:30 - 17:10
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

*****MAJOR***** At time of inspection, handwash sink by sushi prep did not have soap or paper towels. Handwash sink by 3-compartment sink did not have soap and access was blocked by two trash cans.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Single-use sanitary towels shall be provided in dispensers.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Handwash sinks were stocked with soap and paper towels. Trash cans were removed from handwash sink by 3-compartment sink.

Handwash sink by deli/sushi area entrance is not functioning and blocked by equipment.

[SA] Food employees will use the handwash sink in the sushi prep area and by the 3-compartment sink until broken handwash sink is corrected.

Follow-up By 09/14/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

At time of inspection, the following food items in the 2-door reach-in cooler were above cold holding temperature:

1. Aoli at 47 degrees Fahrenheit
2. Caesar dressing at 47 degrees Fahrenheit
3. Vegetable base at 47 degrees Fahrenheit.

Per food employee, some food items were prepared 4 days prior and others in the morning, more than 4 hours before time of inspection.

The following food items in the open air display cooler were above required cold holding temperatures:

1. Macaroni salad at 49 degrees Fahrenheit.
2. Tuna salad at 46 degrees Fahrenheit.
3. Chicken RTE meal at 51 degrees Fahrenheit.

Per food employee, food items were prepared the day before.

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

[COS] PHF items in the 2 door reach cooler and open air display cooler were VC&D.

Follow-up By 09/14/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed a container of moldy tomatoes in oil mixture in 2-door reach-in cooler.

[CA] Moldy food shall be removed immediately from use.

[COS] Food item was VC&D.

Follow-up By 09/14/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations:

Observed meat slicer with meat food residue on blade and base. Per food employee, meat slicer was last used by morning shift more than 4 hours before time of inspection.

[CA] In use preparation surfaces shall be cleaned at least every 4 hours or as required.

[COS] Food employee cleaned meat slicer.

Follow-up By 09/14/2026

Observed washed dishes being sanitized in a quaternary ammonium solution in 3-compartment sink that measured 0 ppm.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

OFFICIAL INSPECTION REPORT

Facility FA0273160 - THE MARKET AT EDGEWOOD - DELI	Site Address 2170 W BAYSHORE RD, PALO ALTO, CA 94303	Inspection Date 09/09/2026
Program PR0413025 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name NAVDEEP S DHALIWAL	Inspection Time 14:30 - 17:10

[COS] Food employee remade sanitizer solution.

Minor Violations

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

Inspector Observations: Food safety certificate has expired.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed old rodent droppings and debris under unused oven.

[CA] Clean and sanitize area of old droppings. Remove harborage such as unused equipment and clutter.

Follow-up By
09/14/2026

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 chorizo and salmon on top of ready-to-eat meal packages.

[CA] Bulk milk container dispensing tubes shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

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:

Observed 2 display coolers, an oven, soft serve ice cream machine, and a blast chiller that were not functioning and no longer in use. At time of inspection, a plastic container was used to catch oil/grease from hood above cooking equipment.

[CA] Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Vegetable stock base	2-Door Reach-In Cooler	47.00 Fahrenheit	
Hot Water	3-Compartment Sink	120.00 Fahrenheit	
Aoli	2-Door Reach In Cooler	47.00 Fahrenheit	
Samosa	Prep Table	135.00 Fahrenheit	
Quaternary ammonium sanitizer	3-Compartment Sink	0.00 PPM	
Chorizo	Display Cooler	34.00 Fahrenheit	
Caesar dressing	2-Door Reach-In Cooler	47.00 Fahrenheit	
Chicken RTE meal	Open Air Cooler	51.00 Fahrenheit	
Salmon	Display Cooler	36.00 Fahrenheit	
Cooked chicken	Deli Case Cooler	37.00 Fahrenheit	
Macaroni Salad	Open-Air Cooler	49.00 Fahrenheit	
Quaternary ammonium sanitizer	Bucket Sanitizer	200.00 PPM	
Warm Water	Handwash Sinks	100.00 Fahrenheit	
Chicken noodle soup	Soup Warmer	144.00 Fahrenheit	
Tuna Salad	Open Air Cooler	46.00 Fahrenheit	
Chili	Soup Warmer	175.00 Fahrenheit	
Meatball	Deli Case Cooler	38.00 Fahrenheit	

Overall Comments:

Joint inspection Crystal Grippin and Travis Ketchu.

A follow-up inspection will be conducted on 9/14/2026 to verify compliance with all of the cited major violations.

OFFICIAL INSPECTION REPORT

Facility FA0273160 - THE MARKET AT EDGEWOOD - DELI	Site Address 2170 W BAYSHORE RD, PALO ALTO, CA 94303	Inspection Date 09/09/2026
Program PR0413025 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name NAVDEEP S DHALIWAL	Inspection Time 14:30 - 17:10

Subsequent follow-up inspections after the first shall be billed at \$298/hr, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspectors availability."

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 **9/23/2026**. 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: oscar flores
pic
Signed On: September 09, 2026