

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 FA0287143 - PROTEGE		Site Address 250 S CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 07/09/2026		Placard Color & Score GREEN 90		
Program PR0430692 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PROTEGE RESTAURANT PAI		Inspection Time 10:05 - 11:20			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By ANTHONY SECVIAR				FSC PATRICK HAGERMAN 11/4/2026

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						
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	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	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

One food handler card was expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Observed wagyu and pork date labeled for the previous day (7/8/2026), without time marking; facility does not currently have HACCP plan.

[CA] A food facility is not required to have an HACCP plan in the food facility uses a reduced oxygen packaging method to package hazardous food that always complies with the following standards with respect to packaging the hazardous food:

- (1) The food is labeled with the production time and date.**
- (2) The food is held at 41 degrees Fahrenheit or lower during refrigerated storage.**
- (3) The food is removed from its package in the food facility within 48 hours after packaging**

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 shelled eggs stored above ready to eat foods in the back upright cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed accumulation of grime on the front facing side of the deflector plate for the ice machine.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
WATER	MAIN PREP HAND WASH SINK 2	104.00 Fahrenheit	
MILK	DESSERT PREP COOLER	40.00 Fahrenheit	
CHORIZO	REACH IN PREP COOLER	40.00 Fahrenheit	
WATER	BACK HAND WASH SINK	101.00 Fahrenheit	
WATER	SIDE PREP HAND WASH SINK	108.00 Fahrenheit	
SANITIZER	THREE COMPARTMENT SINK	200.00 PPM	QUATERNARY AMMONIA
WATER	BAR THREE COMPARTMENT SINK	120.00 Fahrenheit	
WATER	MAIN PREP HAND WASH SINK	108.00 Fahrenheit	
CORN NAN	BACK UPRIGHT COOLER	40.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMP DISH MACHINE	50.00 PPM	CHLORINE
RAW BEEF	REACH IN PREP COOLER	37.00 Fahrenheit	
ENGLISH PEAS	BACK UPRIGHT COOLERS	41.00 Fahrenheit	
OCTOPUS	BACK UPRIGHT COOLER	39.00 Fahrenheit	
HEAVY CREAM	DESSERT PREP COOLER	40.00 Fahrenheit	
HOT WATER SANITIZATION	HIGH TEMP DISH MACHINE	163.00 Fahrenheit	PLATE LEVEL READER
TOMATO BASED PASTE	REACH IN PREP COOLER	38.00 Fahrenheit	
TUNA	BACK UPRIGHT COOLER	39.00 Fahrenheit	

Overall Comments:

A scheduled routine inspection was conducted on this date. Active food preparation was being conducted at time of visit.

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 **7/23/2026**. 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: ANTHONY SECVIAR
PIC
Signed On: July 09, 2026